

**VALENTINE'S DAY
PRIX FIXE MENU**



**\$54.95 PER PERSON
+ TAX AND GRAT**

Recommended Drink Pairings

RED | Grant Burge "GB 51" Cabernet Shiraz | 50

WHITE | Cedar Rock Chardonnay | 50

SPARKLING | NV 47 Anno Domini Moscato | 50

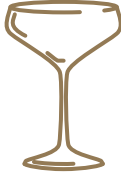
"SHARE YOUR COOKIE" COCKTAIL

vanilla vodka, creme de cacao,
Old Buddy Espresso Brown ale,
whipped cream, chocolate shavings
11 / 2oz



"TO THE MOON" MARTINI

lillet blanc, creme de cassis,
Casa Dea's Rose Sparkling
12 / 2 oz



Starters

THE BERRIED TREASURE SALAD | mixed greens, mixed berries, candied pecans, mandarin oranges, goat cheese, apple and white balsamic dressing

ARANCINI | panko crusted risotto stuffed with porcini, fresh mozzarella served with pesto aioli and marinara

LOBSTER BISQUE | creme fraiche, fresh herbs

CAESAR SALAD | romaine, radicchio, house made dressing, pancetta lardons, parmigiano,

SEARED SCALLOPS | with martini vodka cream sauce

BEEF TARTARE | beef tenderloin, truffle, taro chip

Mains

STUFFED CHICKEN BREAST | bacon wrapped, prosciutto, smoked provolone, asparagus, roasted fingerling potato, smoked leek and walnut puree, natural jus

SEAFOOD FETTUCCINE | bay scallops, mussels and shrimp with capers, chilis, garlic, shallots, tomato, white wine, lemon, parmesan cream sauce

BUTTERNUT SQUASH & RAVIOLI | buerre blanc, toasted pumpkin seeds, chestnut mushroom, spinach, fried sage

STRIPLOIN ROAST | served medium rare, garlic butter, mashed potatoes, chef's vegetables, natural jus

FENNEL & CHILI CRUSTED TUNA | sweet and spicy roasted carrots, noble grains, romesco yogurt, arugula and pickled onion salad.

VEAL MARSALA | pan seared veal, caramelized onion, spinach mushrooms, roast garlic, spaghetti, marsala sauce

Dessert to Share

SWEET DREAMS CHOCOLATE TART

luscious hazelnut chocolate
mousse tart with candied
hazelnuts, and raspberry coulis



GOOD MORNING CHEESE CAKE

coffee cake cinnamon
streusel topped vanilla
cheesecake with apricot gel.