



VALENTINE'S DAY 2019

STARTERS

sautéed mussels, spicy tomato broth, herbs, grilled country bread

asparagus milanese, parmiggiano, farm egg, cracked black pepper, shaved black truffle

burrata, delicata squash, watercress, dukkah

salad of grilled prawns, arugula, avocado, watermelon, feta, pumpkin pesto

MAIN COURSE

grilled chilean seabass, yukon potato, cipolini onion, carrots, champagne caviar sauce

campanelle pasta, lobster, homemade pesto, fingerling potatoes, green beans, pine nuts

pan roasted maple leaf duck breast, wild mushroom sauce, maitake mushroom, black truffle

8 oz. dry aged prime filet, arugula, blistered tomatoes, gorgonzola dolce, mashed potatoes

18 oz. grilled prime dry aged rib eye for two, roasted shallots, little gem salad
(add 14 per person)

DESSERTS

apple rosette tart
cinnamon gelato

chocolate mousse
chocolate shavings & whipped cream

raspberry charlotte
lady fingers & whipped raspberry mousse