



Valentine's Menu

Course 1 (Choose one of the following) \$7

Roasted red pepper bisque with julienne green peppers & crème fraiche



Roasted asparagus on mesclun greens, honey roasted almonds, goat cheese & a red wine vinaigrette



Caesar salad with bacon, homemade croutons & parmesan

Course 2 (Choose one of the following) \$12

Fanny Bay oysters rockefeller



Breaded Nobashi prawns with a sweet mignonette sauce

Entrée (Choose one of the following) \$36

All entrées are served with seasonal vegetables

6oz beef tenderloin with brandy peppercorn sauce & mashed potato



Nori crusted halibut with basmati rice pilaf & wasabi cream sauce



Chicken supreme stuffed with smoked salmon mousse, with mashed potato & a balsamic reduction



Vegetarian: Cheese tortellini in a sun dried tomato cream sauce with an asparagus and portobello mushroom ragout

Dessert (Choose one of the following) \$12.00

Chocolate almond crème brûlée



Espresso cheesecake



Brandy marinated strawberries on vanilla ice cream

Choose any of the courses, or enjoy them all for
\$60

Reserve your table early for this special
evening

250-949-7811

