



# VALENTINE'S DAY



**PRE FIXE \$65 PER PERSON + TAX + GRATUITY**  
**TO INCLUDE APPETIZER, INTERMEZZO, ENTRÉE, DESSERT**

## Appetizers

Roasted Tomato Bisque  
*smoked rock shrimp, bacon avocado crostini*

Seared Crab Cake  
*arugula pine nut pesto, preserved lemon, micro salad*

Strawberry & Spinach Salad  
*spicy pecans, goat feta, poppy seed vinaigrette*

Torchon of Foie Gras  
*fig jam, mostarda, pickled onions, crostini*

## Intermezzo

*prosecco & pomegranate pearls*

## Entrées

Herb Grilled Prawns  
*potato risotto cake, grilled zucchini, shrimp beurre blanc*

Bacon Wrapped Filet au Poivre  
*horseradish dauphinoise potatoes, haricot verts, red wine demi-glace*

Roasted New Zealand Rack of Lamb  
*lentil cake, sautéed swiss chard, mint gremolata*

Grilled Cavendish Farm Quail  
*fig couscous, pomegranate gastrique*

Grilled Vegetable Timbale  
*garlicky spinach, tomato coulis*

## Desserts

Chocolate Fondue for 2  
*sponge cake, strawberries, bananas, madeleines*

Bananas Foster Crepes  
*vanilla ice cream*

Cheesecake  
*chambord cream, berry compote*

Profiteroles Napoleon  
*pastry puffs filled with vanilla, chocolate & strawberry ice cream, ganache, walnuts & whipped cream*

