



VALENTINE'S MENU

- Dinner For Two -

Includes one shared appetizer, two starters and entrees, and a shared dessert for \$100 (Tax and gratuity not included)

APPETIZERS

ARANCINI

Deep fried balls of Arborio rice stuffed with fresh mozzarella, pancetta, basil and onions. Served with a tangy marinara sauce.

BACON JAM FLATBREAD

Bacon and tomato jam, caramelized onions, goat cheese and micro-greens with a red pepper pesto cream drizzle.

MAINS

FILETO CONTE

Pan seared filet mignon with an olive and vermouth cream sauce. Served with fingerling potatoes and parmesan asparagus.

GRILLED HALIBUT

Fresh grilled halibut with a mango pineapple salsa, rice pilaf and asparagus.

DUCK CONFIT

Slow cooked duck with a cherry balsamic glaze served with roasted root vegetables, fingerling potatoes, and micro-greens.

STARTERS

LOBSTER BISQUE

Creamy lobster Bisque with sautéed fresh lobster

STRAWBERRY ARUGULA SALAD

Candied walnuts, crispy bacon, goat cheese, pickled red onions, balsamic vinaigrette.

WEDGE SALAD

Crispy bacon pieces, red onions, grape tomatoes, asiago cheese with parmesan peppercorn dressing.

DESSERTS

By The Cookie Tree

Cour de Creme

"Heart's of Cream" with red raspberry coulee and a shortbread cookie.

Dark chocolate flourless cake

Dense and decadent dark chocolate cake.

Strawberries and Shortbread

Chocolate covered strawberries with heart shaped shortbread cookies.