

HOTHOUSE VALENTINE'S 2019

SHARE AN APPETIZER PLATTER FOR TWO

WILD MUSHROOM CROSTINI

Truffled wild mushroom, roasted and glazed beets, topped with burrata and asiago cheeses, garlic rubbed and toasted crostini

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BLUE CLAW CRAB CAKES

with chili lime aioli

\$15

ENTRÉES

BEEF WELLINGTON \$35

Filet mignon, mushroom duxelle and house-made pate wrapped in puff pastry and baked to a golden brown, served with roasted root vegetable mashed potatoes, grilled asparagus

SURF N' TURF \$40

8oz AAA striploin, grilled to your liking, served with a Canadian lobster tail, black truffle butter, grilled asparagus and your choice of baked potato, roasted root vegetable mashed potatoes, rice pilaf or HOTHOUSE fries

FETTUCCINE FRUTTI DI MARE \$35

Sautéed Littleneck clams, tiger shrimp, scallops, snow peas, and oyster mushrooms tossed in a saffron cream sauce over fresh fettuccine noodle

PAN SEARED ARCTIC CHAR \$35

Lightly floured and pan seared, served with a passionfruit beurre blanc, daily vegetables and your choice of baked potato, roasted root vegetable mashed potatoes, rice pilaf or HOTHOUSE fries

GOAT'S CHEESE & SPINACH STUFFED CHICKEN SUPREME \$35

Supreme of chicken stuffed with wilted spinach, toasted pine nuts and goat cheese, light jus, served with grilled asparagus and your choice of baked potato, roasted root vegetable mashed potatoes, rice pilaf or HOTHOUSE fries

DESSERT

TIRAMISU \$9 or **MEXICAN SPICED CHOCOLATE PUDDING \$8**

CHOOSE ONE ITEM FROM EACH COURSE FOR \$50 PER PERSON OR SELECT ANY ITEMS AT THE PRICE LISTED. TAXES AND GRATUITY NOT INCLUDED.

