

Valentine's Day Dinner menu \$54pp

February 14, 2012

Young salad hearts with roasted beets

Sweet mustard dill splash

Consommé of quail and winter mushroom

with cut chives

Choice of main

Roast Rack of Lamb crusted with mustard

Rosemary and sweet garlic reduction

Xxxx

Bouquet of Tiger Shrimp and Scallop

Nestled in fine pastry with sautéed spinach and roast pepper cream

Xxxx

Roast Chicken Supreme Perigord

Creamed with foie gras and black truffle mousse leek compote

Xxx

Jumbo Butternut Squash Ravioli with goat cheese

Vegetable ribbons, rose tomato sage cream

Xxxx

Grilled Beef Tenderloin Medallions

Roast shallot and red wine marmalade, peppercorn glaze

White Chocolate Strawberry Heart

Passion fruit and vanilla crème anglais