

February 14th

Quality Time on Valentines Day



Course 1

Prawn Spring Rolls

Limoncello Poached Prawns

Mango, Pea Shoots, Red Peppers, Cucumbers and Sweet and Spicy Glass Noodles

Wrapped in Rice Paper w/ Ponzu Sauce and Micro Green Salad

--or--

Braised Oxtail French Onion Soup

w/ Caramelized Spanish Onions, Rustic French Bread Crouton

& Grated Gruyere Cheese

Course 2

Butternut Squash Ravioli

Sage Infused Roasted Butternut Filling

w/ Hazelnut Brown Butter, Parmesan and Chive Oil

--or--

Duck Confit w/ Foie Gras & Sweet Onion Bread Pudding

w/ Port Cherry Reduction, Roasted Garlic Puree & Wilted Spinach and Pecan Salad

Course 3

Black Current Sorbet

Course 4

Blue Cheese and Fig Crusted ½ Rack of Lamb

Dauphinoise Potato, Baby Carrots and Squash

w/ Rosemary Butter & Pomegranate Demi Glace

--or--

Grilled Chicken Supreme, Plum Tomato & Arugula Pappardelle

Marinated Grilled Chicken Served on Olive Oil Pappardelle

Noodles with Herbaceous Plum Tomato Arugula Sauce Garlic Baguette

--or--

Cast Iron Kissed Mahi Mahi

w/ Grilled Artichoke and Herb Quinoa, Baby Vegetable, &

Jalapeno Mango Salsa

Course 5

Warm Chocolate Lave Cake

w/ Cherry Coulis and Amaretto Chantilly Cream

--or--

Gluten Free Turtle Cheese Cake

w/ Salted Caramel, Vanilla Bean Whip & Honey Tuille

--or--

Granny Smith Apple & Cranberry Tart

Maple Walnut Ice Cream, Calvados Anglais & Candied Fruit

\$75.00 per person (plus tax & Gratuity)

Wednesday February 14, 2018 from 5:00pm – 9:00pm

For reservations call 780-791-7200