

Valentine's 3-Course Prix Fixe Menu

Available February 10-14, 2012

\$54 per person and includes a glass of Champagne

Appetizer

Pan Seared Sea Scallops

Celeriac purée with butternut squash reduction

Duck Carpaccio

Langoustine tartare and lingonberry gastrique

Wild Mushroom Ravioli

Open faced ravioli filled with exotic mushrooms and leeks

Cranberry Infused Spinach Salad

Toasted Marcona almonds, dried cranberries with cranberry infused champagne vinaigrette

Entrée

Duo of Beef

Petit filet, Harissa braised short rib, country style mashed potatoes and seasonal vegetables

Tagliatelle al Fresco

Pasta, zucchini, roasted tomatoes, lemon preserve and fresh mint

Warm Duck Salad

Roasted corn, butternut squash, dried blueberries and parsnip purée

Sweet Mustard Lacquered Salmon

Ragout of fennel, fingerling potatoes and leeks perfumed with fresh basil

Poached Lobster Risotto

Morsels of poached lobster tail and claws folded in creamy risotto

Desert

Hand-selected Chocolate covered Strawberries

Duo Dessert -serves two

Chocolate pot de crème and vanilla panna cotta garnished with chamomile infused fruit, finished with a sweet basil purée

Served with a choice of Coffee or Tea

