# Calentines Day Inner

## Sweetheart Menu \*1

## Course One

## Mixed Green Salad

mixed greens, ripened tomatoes, red onions and cucumbers tossed in a white balsamic vinaigrette

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## Mezzo Bruschetta

crostini topped with roasted sweet peppers, marinated tomatoes, goat cheese and caramelized onions

## **Course Two**

(please choose one of the following)

## Manicotti

homemade manicotti stuffed with wild mushrooms, goat and ricotta cheeses finished in a sambuca blush sauce topped with smoked fontina cheese

## Salmon

crab and shrimp stuffed salmon filet topped with limoncello vinaigrette and served with saffron basmati rice and vegetables

## Pollo Funghi

pan seared chicken breast in a wild mushroom cream sauce served with truffle mash and vegetables

## **Course Three**

## Vanilla Crème Brûlée

traditional French Vanilla flavoured baked custard

(\$50 per person)

## Champagne Menu \*2

## Course One

## Spinach Salad

baby spinach, vanilla poached bosc pear, candied almonds and crumbled blue cheese tossed in a ginger raspberry vinaigrette

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## Spring Rolls

goat cheese, artichoke and roasted red pepper springrolls served with an avocado chutney, smoked mustard aioli and balsamic reduction

## Course Two

(please choose one of the following)

## **Beef Tenderloin**

pan seared 'AAA' beef tenderloin with soy stained shitake mushrooms, roasted onions, white truffle oil and sea salt

## **Lobster Penne**

penne noodles tossed with red onions, red peppers and black tiger shrimp in a brandy blush sauce crowned with a 6oz lobster tail

## Pollo Mezzo

Bacon wrapped chicken breast stuffed with wild mushrooms, dried cranberries, goat and ricotta cheeses and finished in a champagne cream sauce with apple wood smoked cheddar mash and vegetables

## **Course Three**

## Mezzo Tiramisu

layered ladyfinger cookies with liquor and espresso flavoured mascarpone cheese and topped with chocolate

(\$70 per person)



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