

A Menu for Valentine's Day

Prix Fixe Menu ●●● 3 Courses - \$40
Dance all Night Long



Appetizer

Pork Belly Gremolata
Crispy herbed pork belly with a savoury balsamic reduction

Butternut Squash Bisque
Oven roasted squash with aromatic spices and chives

Prosciutto Wrapped Shrimp Salad
Fresh baby greens and cherry tomatoes with a lemon mustard vinaigrette

Entrees

Loaded Vegetarian Flatbread
Artichoke, onions, cherry tomatoes and mushrooms on a chickpea spread

Butter Seared Scallops
Lentils with sautéed mushrooms and herb butter pan sauce

Petite Filet
Garlic roasted mashed potatoes, green beans in red wine demi-glaze

Alaskan Halibut
Quinoa with roasted vegetables in a lemon rosemary butter sauce

Dessert

Caramel Crème Brûlée
Traditional caramel custard with a hard caramel top

Chocolate Mouse & Mixed Berry Compote
Decadent chocolate, gluten-free graham crackers with freshly whipped cream

Strawberry Shortcake
Homemade shortcake with macerated strawberries and vanilla whipped cream

Complimentary

Champagne

Chocolate Truffles