

# **SWEETHEART MENU 2017**

**( Please choose one dish per course )**

## **Course One:**

*Bruschetta*

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

*Spring rolls*

*Goat cheese, artichoke and roasted red pepper spring rolls  
served with an avocado mousse, smoked mustard aioli and balsamic reduction*

## **Course Two:**

*Stracciatella Soup*

*Traditional egg drop and parmesan soup prepared in a homemade chicken broth  
with fresh chives and extra virgin olive oil*

*Mixed Green Salad*

*Mixed field greens, grape tomatoes, red onions and cucumbers  
tossed in a white balsamic vinaigrette*

## **Course Three:**

*Manicotti*

*Manicotti stuffed with wild mushrooms, goat cheese and ricotta  
cheese in a Sambuca blush sauce topped with asiago*

*Pollo/Veal Funghi*

*Pan seared chicken breast or veal in a wild mushroom, white truffle  
cream sauce, served with daily accompaniments*

*Tagliatelle*

*Home made egg noodles with shrimp, scallops, mussels and calamari  
in a fresh tomato and white wine sauce*

## **Course Four:**

*Mezzo Tiramisu*

*Layered ladyfinger cookies with liquor and espresso flavoured  
mascarpone cheese and topped with chocolate*

*Cheesecake*

*New York Cheesecake*

**( \$55 taxes and gratuity not included )**