


Valentine's Menu 2019

Appetizers

Fish cakes (2) with Lemon Herb Aioli, Sprouts	\$12
Seared Scallops (2) with Roasted Onion Puree, Frissé, Toasted Hazelnuts 	\$15
Roasted Red Pepper & Tomato Soup with Cheesy Croutons	\$6
Caesar Salad with bacon lardons, Croutons and Grana Padano Cheese	\$10
Bruschetta Trio of Mushrooms, Roasted Squash, and Tomato 	\$10
Fried Artichoke Hearts with Chipotle Aioli	\$12

Entrees

Filet of Beef Tenderloin with creamy Mascarpone Potatoes, Market Veg, Port Demi 	\$39
Pork Medallions with Squash Puree, Market Veg, Red Wine Gastrique 	\$29
Pan Seared Halibut with Squash Puree, Market Veg, Lemon Caper Sauce 	\$36
Chorizo and Cannellini Bean stuffed Chicken Supreme, creamy Mascarpone Potatoes, Market Veg, Balsamic Glaze 	\$32
Mushroom Risotto with Fresh and Tasty Mushrooms, Truffle Paste, Grana Padano Cheese  	\$22

Desserts

Chocolate Ganache in Vanilla Torte Crust with Grand Marnier Whipped Cream and Passion Fruit	\$7
Apple Tarte Tatin with Vanilla Ice Cream and Candied Pecans	\$7
Salted Caramel Pudding with Caramel Cayenne Popcorn 	\$6



 =Gluten Free  =Vegan

Gluten free substitutes available add \$1.50

Please mention any allergies or dietary restrictions to your server