



VALENTINE'S DAY 2019

Choice of

Lentil vegetable soup

Prosciutto and melon

Burrata cheese on heirloom tomato

Shrimp and scallop with lemon garlic on cous cous

Baby arugula salad with pear, walnut and shaved parmigiano

Porcini mushroom ravioli with light tomato basil sauce

Pan seared ahi tuna with wasabi mayo

Broiled salmon with green olive tapenade

Roast chicken breast supreme with rosemary white wine

Braised lamb shank

Grilled veal chop with calvados, mushroom and cream

Gianduia chocolate heart on crème anglaise

\$65.00 per person plus tax and gratuity