Valentine's Menu

Appetizers

Veal Stuffed Mushrooms
Mushrooms stuffed with perfectly seasoned veal and finished with Swiss cheese

Baked Brie Honey & Roasted Almonds
Danish brie, baked and topped with rich honey and roasted almonds

Pomegranate and Walnut Salad with Balsamic Vinaigrette
Mixed greens topped with pomegranate seeds, crushed walnuts, tangerines and topped with a citrus balsamic vinaigrette

Wild Rice and Mushroom Soup
Rich & creamy mushroom and wild rice soup topped roasted almonds

Entrees

Braised Beef Short Ribs with Hand-Rolled Gnocchi
Slow braised beef short ribs, boned and served over homemade, hand-rolled potato gnocchi

New York Striploin with Madagascar Peppercorn Sauce
Seared NY Striploin served with a Madagascar peppercorn sauce, sour cream & chive mashed & vegetable

Stuffed Chicken Supreme Farci with Golden Saffron Mashed
Chicken supreme stuffed with a herb chicken stuffing and served with saffron scented mashed potatoes and vegetables

Lemon Dill Oven Baked Salmon Fillet
Fresh salmon marinated in lemon & dill, oven baked and served with a Mexican style rice and vegetable

Shrimp Parmesan Linguine
Hand-breaded mozzarella, pan seared and topped with garlic Black Tiger shrimp served over linguine with a zesty tomato sauce

Desserts

Strawberries Romanoff
Liqueur marinated strawberries mixed with a rich Russian cream

Chocolate Bourbon Mousse
Velvety smooth chocolate bourbon flavour mousse topped with slivered chocolate

Warm Chocolate Fudge Cake with Mixed Berry Compote
A warm, rich chocolate cake served with sweet mixed field berry compote