



# VALENTINE'S DAY MENU

Tuesday, February 14th, 2023 | 4pm-9pm

## AMUSE BOUCHE

### HALIBUT CEVICHE

Point Aconi halibut, cilantro, lime juice, chives, pink peppercorns, mango

## APPETIZERS

Sweet potato bisque, Vidalia onion soubise, squash ravioli and chive oil

Blend of baby greens and micro sprouts, marinated strawberries, candied pecans, lemon basil dressing

Sichuan pork belly, scallion pancake, vermicelli & sprout salad, sesame dressing

## ENTRÉES

### BACON WRAPPED BEEF TENDERLOIN

Port jus, brown butter smashed potatoes, market mushroom skillet, baby carrots

### PAN BLACKENED HALIBUT

Mango beurre blanc, pineapple fried rice, grilled zucchini

### CHICKEN PAILLARD

Mushroom fricassee, brown butter smashed potatoes, baby carrots

### BUTTERNUT SQUASH RAVIOLI

Roasted tomatoes, garlic, cream, fennel pollen, gorgonzola

### PAN SEARED DUCK

Duck breast, black cherry mostarda, scallion pancake, julienne vegetables, chive oil

## DESSERT

Chocolate dipped strawberries, Bailey's mousse, shaved white chocolate

Our award winning phyllo wrapped cheesecake, berry compote, whipped cream, French vanilla ice cream

Baked double cream brie, mixed berries, candied pecans, Bosc pears, black cherries, crisps

**\$50.00** + tax and gratuity

*Executive Chef - Shaun Zwarun*

