

# VALENTINES DAY PRIX-FIXE



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## starter

### **spanakopita**

*red chile emulsion, tzatziki sauce*

## next

### **salad of gala apple & Irish cheddar cheese**

*roasted beets, spinach & radicchio, grain mustard vinaigrette, toasted pistachios*

### **onion soup gratinée**

*toasted baguette, gruyere & fontina cheeses*

### **classic caesar salad**

*chopped romaine hearts, garlic butter croutons, shaved grana Padano*

### **crispy duck confit eggrolls**

*peanut curry & chile lime dipping sauces*

## entrées

### **beef bourguignon**

*exotic mushrooms, cippolini onions, baby carrots & peas, whipped potato-parsnip puree, hearty red wine sauce, buttermilk biscuit*

### **grilled atlantic salmon**

*creamed leeks & butternut squash, marble potatoes, roasted walnut-sage pesto, cranberry gremolata*

### **chicken paillard saltimbocca**

*Parma prosciutto, fresh sage, fontina cheese, linguine with piquillo peppers, peas & artichoke hearts, Marsala wine pan sauce*

### **blue corn crusted winter squash relleno**

*red quinoa & black lentil pilaf, braised kale, curried pecan butter & mango gastrique*

## shared dessert for two

### **assorted petit fours**

**\$85 inclusive**

**menu subject to minor revisions based on availability**