

VALENTINE'S DAY DINNER MENU

Starter

Wild Rice Pancakes served with Smoked Salmon and a mustard sauce

Or

Wild Rice Pancakes served with mascarpone cheese and mustard sauce (veggie)

Soup

Red Bell Pepper Bisque topped with sour cream, spiced carrots and basil
Please ask if you'd like the veggie one

Entree Options

Duck Confit on a bed of greens served with a raspberry sauce

Or

Crab Cakes on a bed of greens served with basil- tomato remoulade sauce and glazed carrots

Or

Eggplant Sandwiches -Roasted eggplant rounds stuffed with brie and basil, lightly coated in pistachios flour, and sautéed. Topped with tomato- basil remoulade and served with glazed carrots

Dessert

Chocolate Chile black bottom pie with a strawberry whirl whipped cream and fresh strawberries

Or

English Pudding -lemony custard served with berries

Cost

\$40 per person