



## Valentine's Dinner



Amuse bouche

### Starters

Bouquet of Micro Greens  
served in a cucumber ring, sweet grape tomatoes, pea tendrils and citrus vinaigrette \$8

Salad of Blood Orange  
arugula and avocado \$9

Spinach and Ricotta Cheese  
filled agnolotti hearts, floating on a tomato cream sauce \$9

Butterflied Black Tiger Shrimp Provençale  
served with fresh crusty olive bread \$12

### Mains

Cajun Scented Fillet of Atlantic Salmon  
served with mango and cilantro salsa and sautéed spinach \$23

6oz. Pan Seared Beef Tenderloin  
served with roasted mini red potatoes and seasonal vegetable medley \$28

Tagliolini Astice  
lobster claw and tail meat with thin egg pasta, served in a Jack Daniels and pamesan cheese cream sauce \$19

6oz. Beef Striploin Medallion paired with a 4oz. East Coast Lobster Tail  
served with seasonal vegetables and smashed potato \$33

### Desserts

Warm Apple Crumble served with Madagascar Vanilla Ice Cream \$7

Strawberry Shortcake served with Chantilly cream \$7

White Chocolate and Orange scented Crème Brulee. \$7

Available from Friday February 10<sup>th</sup> - Tuesday February 14<sup>th</sup>