

VALENTINE'S DAY FOUR COURSE MENU

AMUSE-BOUCHE

East Coast oysters served on the half shell, premium sturgeon caviar & tapioca pearls paired with Veuve Clicquot champagne!

APPETIZERS

LOBSTER BISQUE

Classic French inspired Lobster Bisque topped with truffle-scented mascarpone & fresh rosemary
or

BAKED BRIE & ROASTED GRAPES

Triple cream Brie baked with toasted walnuts, honey aromatic thyme & sweet Port wine marinated grapes
or

HARVEST GREEN SALAD

Winter Arugula, pomegranate pearls, spiced candied pecans, aged cheddar & crispy parsnip chips tossed with Raspberry vinaigrette

ENTRÉE

PROSCIUTTO WRAPPED SCALLOPS

Nova scotia scallops, pan seared & served on a bed of Mediterranean couscous topped with tomato, black olive, caper salsa
or

QUEBEC DUCK BREAST

Cast Iron seared Duck breast served with pine nut & red currant wild rice finished with an orange-infused gastrique
or

BRAISED BEEF SHORT RIBS

12-hour braised Beef short ribs served with a creamy porcini mushroom risotto, roasted winter vegetables, bacon onion jam & Red wine reduction

DESSERT

RASPBERRY & CHOCOLATE PARFAIT

Layered with rich chocolate mousse, chambord infused macerated raspberries, white chocolate ganache & Heart-shaped sugar cookie
or

CLASSIC CHOCOLATE MOLTEN CAKE

Served a La mode with chocolate dipped Strawberries

