

VALENTINE'S DAY MENU

Starter

Tomato and Red Pepper Bisque

OR

Grilled Peach and Arugala Salad with Apricot,
Grape Tomatoes, Feta Cheese and Walnuts
with Sherry Vinaigrette Dressing

Main Course

Oven Baked Halibut Filet topped with Hollandaise sauce
served with Withered Beet Risotto and Spinach,
Grilled Asparagus and Hand Peeled Baby Carrots

OR

Triple "A" New York Steak with Brandied Peppercorn sauce
served with Chateaux Potatoes
and Roasted Root Vegetables

OR

Pan Seared Duck Breast topped with Saskatoon Berry sauce
served with Sauteed Spinach and Kale,
Duchess Potato, Grilled Asparagus
and Hand Peeled Baby Carrots

OR

Vegetable Moussaka
Eggplant Zucchini, Peppers, Cream Sauce, Potatoes,
Fresh Herbs, Cooked Lentils and Feta Cheese

Dessert

Espresso Coffee Cheese Cake with Caramel Sugar Cage

Includes Coffee or Tea, Rolls and Butter

\$55 Per Person, Tax and Gratuity Not Included

Reservations required, please call 403-207-8117