



alentine's Dinner

## 5 Courses - \$99 Per Person ++

Please choose one dish from each course.

Add \$13 for a Glass of Prosecco

### **First Course**

Lobster Tail

Butter Basted Canadian Lobster Tail, Green Beans & Fingerling Bomba Hash, Charcoal Aioli

OR

Raw Salad W



Cellared Vegetables, Pickled Beets, Fresh Hand-Picked Herbs, Lemon Vinaigrette

## **Second Course**

Manicotti 🕡



Tomato Sugo & Silky Bechamel, Parmigiano Reggiano

OR

Rigatoni



Bronze Dye Cut Rigatoni, Pork Sausage, Spinach, Bomba, Parmigiano Reggiano

### **Third Course**

Raspberry Sorbet

# **Fourth Course**

Field & Turf @ @



5 oz Chicken Supreme & 4 oz Canadian Prime Beef Tenderloin with Creamy Scalloped Potatoes, Seasonal Winter Vegetables & Pan Jus

Pan Seared Black Cod (1)





with Beetroot Risotto, Winter Vegetables & Seafood Brodo

Tofu & Gai Lan

Crispy Soy Tofu, Gai Lan, Chilli Rice Pilaf, Winter Vegetables

### Dessert

Strawberry Chocolate Devil Cake

(Perfectly Paired for Two) Whipped Chantilly Cream, Seasonal Berries OR

Mango Mousse Dome

Whipped Coconut Cream, Seasonal Berries, Chocolate Soil

Contain Shelllfish



Vegetarian



Contain Pork



Gluten Free



++ Taxes and gratuity are not included in the price. Please alert your server of any food allergies. An 18% gratuity will be added to tables of 6 or more.