

**Valentine's Day Dinner Menu**

**Antipasto**

Lobster Bisque: Velvety lobster soup with butter poached lobster tail, lime cream and garlic crostini

OR

Antipasto Platter: From our cantina, boar cacciatore sausage, prosciutto di Parma, Montasio and Parmigiano Reggiano cheese, grilled artichokes and roasted peppers

OR

Cold Pressed Seafood Salad: Calamari, shrimp, cuttlefish and scallops poached and marinated in citrus juice served in a radicchio bowl with breadstick

**Primo**

Beet risotto with blue crab: Oven roasted beets in a creamy risotto sprinkled with blue crab and served with baby greens

OR

Spaghetti Carbonara: Pancetta, Parmigiano Reggiano cheese and parsley finished with a cream sauce

**Entrée**

AAA Canadian Beef T-Bone: T-bone served on basil mashed potatoes with crisp buttermilk onion rings and shallot brandy compound butter

OR

Chilean Sea Bass: Chilean sea bass on crisp vegetable slaw with sweet potatoes in a red pepper sauce

OR

Cornish Game Hen: Deboned hen stuffed with sage and pancetta served with asparagus and roasted fingerling potatoes finished in a cranberry infused jus

**Dessert**

White Chocolate and Raspberry Mousse: Creamy mousse served with berries and sugar cookies

OR

Kiwi and Strawberry Cheesecake: Graham cracker crust with old fashioned cheesecake topped with fresh kiwi and strawberry served in strawberry sauce

OR

Fresh Fruit: Platter of fruit with whipped Chantilly cream

**\$55.00 Plus Tax and Gratuity and Beverages**

**Reservations 905 851-1166**