

Valentines Menu 2022

3 Course Menu \$55- plus Tax & Gratuity

Choice of Appetizer

Curried Butternut Squash Bisque

Creamy Indian spiced butternut soup finished with whipped coconut cream and cilantro oil

or

Vegetable Halloumi Salad

Spinach with Warm grilled vegetables topped with grilled halloumi cheese, toasted pinenuts and basil balsamic dressing

or

Shrimp Tostada

Shrimps tossed with avocado, red onion, tomato, and cilantro in a lime chili dressing served over a crisp tortilla and shredded crisp lettuce

Choice of Entrée

(Add 3 garlic sauteed prawns \$9)

Sesame Pork Chop

Pan roasted sesame marinated pork chop served over egg noodles and Asian vegetables in a rich lemongrass and ginger broth

or

Arctic Char

Herb grilled Arctic Char served over spinach and tomato risotto, grilled asparagus with lemon saffron butter sauce

or

Flat Iron Steak

Grilled Harissa spice rubbed steak served pink over House smoked bacon and sour cream mashed potatoes with garlic green beans, cornmeal crusted onion rings and chimichurri sauce

or

Sweet Potato Gnocchi

Sweet potato gnocchi sauteed with mushrooms, garlic and kale finished with truffle brown butter and parmesan cheese

Choice of Dessert

Chocolate Ganache Tart

A rich chocolate ganache tart with raspberry gin coulis, fresh berries and salted caramel foam

or

Bannock Doughnut

Fried Bannock doughnut with a red wine caramel glaze over anise poached pear compote