



Celebrate Valentine

Enjoy our Prix Fixe Dinner, paired with Champagne & Live Harp Music.

Choice of Valentine Champagne: 1) My heart is yours, 2) Pure, 3) Pear Cider

Course 1, Hors D'oeuvres

Honey Brie, Bruschetta, Crab Meat Rice-Crostini, Smoke Salmon & Honey Dill

Course 2, 1) Green Misto Salad, 2) French Onion Soup

Salad: fresh green mix, shaved parmesan, sundried tomatos and cranberry

Course 3, choice of Entree:

A *Buttery fish fillet* \$88

Pan-seared buttery fish with creamy lemon-caper sauce, served with sautéed vegetables and organic grains.

B *Herb Chicken Roulade* \$88

Tender chicken rolled with basil, cheese blend, and asparagus, served with potato au gratin

C *Surf and Turf* \$125

Tenderloin and classic French-style scallops (Coquilles Saint-Jacques), served with grilled vegetables and potato au gratin.

D *Bouillabaisse and Risotto* \$98

Buttery fish, salmon, prawn, and scallop in rosa alla vodka broth with risotto and grains

E *Creamy Mushroom Risotto* \$78

Mushrrom truffle butter with shaved parmasian, cauliflower and yellow sweet squash.



Desserts for two \$28

Includes

One Pot of Tea or Coffee

Two mini desserts
(additional item \$6)

- Mini Crème Brûlée
- Tiramisu Heart
- Flourless Dark Chocolate
- Flourless Mango Mousse

Tea selection:

Peach Passion Green

Lychee Black Tea

Herbal Tea: Immortality
(caffeine free)



Special Holiday Event Dinner – A 25% service charge will be added to your bill.



A Destination for Celebrations

Champagne & Wine

My heart is yours champagne \$12

Corkage fee \$26

White Zinfandel \$ 12

Pear Chardonnay

Red Sangria \$ 12

Raspberry Carbernet

Spirits & Cocktails

Top Shelf / Regular Spirits – \$21 / \$12

Cocktails:

Honey Rum Running

Pink Metropolitan

Kiss Lemon Drop

Lavender Gin and Tonic

Your Espresso Tonic