



## Valentine's Day 2012

### **Appetizer for Two**

*Choice of one to share:*

#### **Flatbread Bruschetta**

*Baked in our Woodfire Oven topped with Housemade Bruschetta and Goats Cheese*

#### **Fried Wild Mushroom Ravioli**

*Wild Mushroom Filled Heart Shaped Ravioli Breaded and then fried until Golden Brown. Served on a bed of Warm Tomato Sauce and Topped with Crumbled Goat Cheese*

### **Main**

*Choice of:*

#### **8oz Certified Angus Sirloin**

*Fire Grilled to your desired doneness. Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables*

#### **Herbed Salmon**

*8oz Jail Island Salmon Filet, Pan-roasted topped with a Herb Buerre Noisette  
Served with fragrant Basmati Rice and Asparagus and Carrot Ribbons*

#### **Striped Butternut Squash Agnolotti**

*Butternut Squash Stuffed Agnolotti served in a Sage Brown Butter Sauce*

### **Dessert**

*(Includes coffee or tea)*

*Choice of:*

#### **Chocolate Fudge Tart**

*Chocolate Tart Crust filled with a gooey fudge centre. Served Warm*

#### **Mixed Berry Tartlet**

*House made Shortbread pie crust, filled with a Mixed Berry Compote and topped with Vanilla Ice Cream*

**\$30.00 per person**