

valentine's day 2012

please choose one appetizer, soup or salad & one entree per person \$65 .

appetizer

bbq shrimp

pan seared with bbq spice & simmered in a smoked-sweet bbq sauce. with corn muffin & haystack fries.

crepe monsieur

layered with thunder oak gouda & shaved ham, baked in the wood oven with gouda cream.

cheese ravioli

ricotta, parmesan & goat cheese filling, roasted tomato sauce & wilted greens.

crab cakes

sweet crabmeat, asiago cheese, baked golden, served with chipotle-sundried tomato aioli

bresaola carpaccio

air cured beef, with arugula-pinenut salad, meyer-lemon olive oil & artichoke crisps.

salad/soup

roasted squash & amaretti soup

local squash, oven roasted & puréed with amaretti cookie & a touch of cream.

beet & avocado

with arugula, crumbled feta & raspberry-beet vinaigrette.

caesar

flatbread croutons, crisp pancetta, romaine, & shaved parmesan.

entrées

seafood stuffed chicken

wood oven baked chicken supreme filled with shrimp, scallops & sweet crab meat, topped with a tarragon-corn cream. served with butter roasted potatoes & carrots.

grilled filet

certified angus filet, with a porcini-garlic marinade & grilled. topped with truffle scented roasted mushrooms. served with an aged gouda whipped potato.

duck confit

tender duck legs, crisped in the wood oven, garnished with pear chutney. served with goat cheese dauphinoise potato.

morrocan lamb shank

canadian lamb shank seasoned with coriander, cumin, paprika, cinnamon, dates & slowly braised. served with harrisa golden pearl barley.

arctic char

pan seared & oven roasted with lemon confit & thyme. served over herb steamed basmati rice & sautéed asparagus with hazelnut vinaigrette.

dessert for two

a romantic sharing platter of butterscotch budino, strawberries - chocolate fondue, chocolate brownie - banana ice cream & almond biscotti.