



RESTAURANT & CATERING

VALENTINE'S DAY TO GO DINNER

Pick-up is available on **Wednesday, February 14** between 11am-6pm.

A three-course dinner is \$38 per person
Packaged for takeout with reheating instructions included.

Please choose one selection for each course.

STARTER COURSE:

Fresh Vietnamese Salad Rolls ^{GF}

Rice paper filled with avocado, red pepper, cilantro, mint, cucumber & rice noodles. Served with a spicy peanut dipping sauce.

Lobster & Seafood Bruschetta

A seafood mix with creamy dill dressing on olive oil & sea salt bruschetta.

Wild Pear Salad ^{GF}

Candied pecans, fresh pears & blue cheese on a bed of organic mixed greens with our housemade roasted pear vinaigrette.

Coconut Curry Butternut Squash Soup ^{GF}

Our signature soup of roasted squash, sweet curry, fresh ginger & creamy coconut milk.

Vichyssoise ^{GF}

Creamy potato & leek puree with fresh chive garnish.

MAIN COURSE:

Pinot Noir Braised Beef Short Ribs & Mascarpone Herb Polenta ^{GF}

Tender braised beef short ribs with button mushrooms over creamy mascarpone polenta & topped with citrus gremolata.

Grilled Prawn & Roasted Spaghetti Squash ^{GF}

Grilled prawns in our house made creamy tomato-vodka sauce over olive oil & sea salt roasted spaghetti squash.

Mixed Wild Mushroom & Leek Cheese Strudel

Mixed mushrooms sautéed with leeks, fresh thyme, sage and white wine blended with cream cheese, Parmesan & provolone cheeses and baked in crispy phyllo pastry, finished with our sesame seed spice mix.

DESSERTS

Decadent Chocolate Torte ^{GF}

Our flourless dark chocolate torte with raspberry sauce.

Fresh Raspberry & Almond Champagne Cake

with whipped cream frosting.

Key Lime Tart

Rich key lime custard in a buttery shortbread crust, topped with whipped cream.

Petit Fours

Four sweetly decorated mini cake bite.

^{GF} Indicates a gluten-free menu option