



Happy Valentine's Day

Entrée Course will be ordered when you make your reservation.

Three courses for \$39.95/person

Starter

Creamy Italian Sausage & Mushroom– Spicy Italian sausage and sautéed mushrooms in a rich cream base, served with a slice of toasted baguette.

Roasted Beet Salad – Arugula lightly tossed in our house balsamic vinaigrette topped with pine-nuts, slow roasted beets, and crumbled goat cheese, served with our house crackers.

Entrées

Beef Wellington – 8oz Sirloin steak cooked to medium rare, wrapped in flakey puff pastry & baked, served on an herbed demi with smashed potatoes, vegetable medley, and our home-made herbs de province bread.

Dijon Glazed Salmon – Salmon filet brushed with a Dijon & lemon glaze, then baked, served with a parmesan polenta, vegetable medley, and our home-made herbs de province bread.

Pistachio & Pesto Pizza – Flatbread pizza with pesto sauce, roasted pine-nuts and pistachios smothered in mozzarella and Parmesan.

Stuffed Chicken – Chicken breast stuffed with spinach & goat cheese, served with smashed potatoes, vegetable medley, and our home-made herbs de province bread.

Dessert

French Chocolate Mousse – Light Mousse that is rich with chocolate, topped with whipped cream and dark chocolate shavings.

New York Cheesecake – Dense & Rich New York style cheesecake drizzled with a strawberry ganache.