



Valentine's Day

Prix-Fixe Menu — \$34.95 per person

Starters

Sweet Potato Vichyssoise

Chilled sweet potato soup with sweet potato chips and fried leeks

Roasted Beet Salad

with wine poached pears, watercress, spiced walnuts, red onion and a buttermilk blue cheese dressing

Shrimp Martini

Chilled poached shrimp with glass noodles and a wild mushroom Mirin broth

Red Stripe Oysters on the Half Shell

with bloody mary cocktail sauce gelee and lemon verbena sorbet

Mains

Pistachio Crusted Rack of Lamb

with spaghetti squash and grilled asparagus

Coriander Seared Tuna

with minted Israeli cous cous, baby bok choy, and a pomegranate gastrique

Horseradish Crusted Prime Rib of Beef

served with mushroom ragout, spinach and potato dauphinoise

Cherry & Cognac Duck Breast

with root vegetable puree and oven roasted Brussels sprouts

Red Stripe Surf & Turf

Baked lobster pot pie with Filet Tournedos with blood orange marmalade and tarragon crème fraiche

Rigatoni Pistou with Chicken

& Sun-dried Tomatoes

sauteed garlic, shallots, sun-dried tomato with tender chicken breast in a sauce au pistou, topped with fresh mozzarella and fried basil leaves

Desserts

Chocolate Covered Strawberries

with a champagne toast

Chocolate Trio

Decadence of flourless chocolate; Symphony of white/milk/dark chocolate mousse; and white chocolate panna cotta

Red Stripe Chocolate Soup

with gingerbread, hazelnuts and peppermint whipped cream