



**38 Years on Queen Street West**

## **Valentine's Day Dinner 2017**



### **SPECIAL COCKTAIL**

#### **Be Mine**

**cava sparkling wine, triple sec, raspberry liqueur and honey syrup, served in a flute glass garnished with fresh raspberry 12.95**

### **SPECIAL STARTERS**

**Tomato Basil Soup with feta cream 7.00**

**Coconut Chicken and Lime 7.00**

**Crispy Lobster Spring Rolls gf**

**rice paper wrapped lobster and glass noodles spring rolls, served crispy golden with tamari and sriracha dipping sauce 12.95**



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### **SPECIAL ENTRÉES**

**Pan Roasted Chicken Suprême gf**  
chicken breast stuffed with smoked cheddar and charred poblano chili peppers, pan roasted and served with sweet potato wedges and grilled asparagus, finished with a roasted red pepper coulis 21.95

**Braised Lamb Shank gf**  
lamb shank slowly braised in red wine with cocoa, shallots, herbs and spices, served with roasted cauliflower, potato and goat cheese mash, sautéed greens and finished with natural pan sauce 22.95

**Jumbo Beet Ravioli gf v**  
pasta pillows tossed with sautéed leeks, wild mushrooms and jalapeno peppers, in a sage, balsamic cream sauce, topped with freshly grated parmigiano cheese 16.95

### **DESSERT**

**please see our display case for today's selection of cakes and pastries 7-**

