

Valentine Dinner for 2

4 course dinner menu, plated courses as outlined

FIRST COURSE

Warm Goat Cheese Salad

creamy chèvre, wrapped in phyllo pastry with caramelized pear served with mix of gourmet greens tossed with sherry vinaigrette dressed with raspberries and mandarin segments

Chef's Breads and Rolls Infused Olive Oil

ENTREE (choose one)

Seafood Martinis

sliced lobster tail and scallop mousseline with poached shrimp cocktail served with champagne sabayon and salmon caviar in martini glass
-or-

Oysters Rockefeller

fresh-shucked oysters baked in the shell with spinach, watercress, scallions, parsley and Anise liqueur topped with crumbled bacon and breadcrumbs

MAIN COURSE

Cabernet Beef Chateaubriand

AAA Beef with balsamic-cabernet demiglace topped with shallot confit served on tower of Oka scalloped potatoes

**Rack of Lamb, Cornish Hen or Atlantic Salmon available as no cost substitution on request*

Side Vegetables

sunburst squash, baby zucchini, Frenched carrots and green bean bundle

DESSERT

Valentine Heart Cake Duo

Individual cakes -perfect for sharing!

CAKE 1: Hazelnut meringue layered with chocolate buttercream finished with a dark chocolate glaze and a sprinkling of edible gold dust

CAKE 2: Layers of raspberry and chocolate mousse with chocolate biscuit crust topped with red berry glaze and a dark chocolate heart

Bottle of Moët et Chandon Champagne 375 ml Service of uniformed Chef and waiter

PRICING

Fully Serviced Dinner for 2

4 courses as outlined \$550.00

4 hr booking including setup -staffing requirements will be based on final guest count

Additional guests at \$175.00 per person plus beverages.

Tax & service charge, rentals, gratuities not included. Downtown delivery complimentary. All services can be arranged incl. rental of china, glassware, cutlery, table linens -price TBA

All staff and equipment arranged by **ServiceSource**. Additional party services are available, and we'll be happy to customize a menu to your specifications. Call to book your date today~!