



## VALENTINE DINNER MENU

EXECUTIVE CHEF · RANDY DUPUIS

*'Using the finest local and regional ingredients'*

### APPETIZER

Espresso Baked Quail

Micro greens and Passion Fruit Vinaigrette

Or

Lobster and Smoked Tomato Risotto

Mascarpone Cheese and Chive Oil

### MAIN COURSE

Maple Pommery Crusted Australian Lamb Rack

Minted Tomato Bread Pudding, Baby Vegetables and Red Wine Jus

Or

Beef Tenderloin wrapped with Westphalian Ham

Truffled Whipped Potatoes, Grilled Vegetables and Béarnaise Sauce

### DESSERT

Chocolate Raspberry Tower

Or

Vanilla Crème Brulee

Coffee or Tea

\$70.00 per person

Price is subject to taxes and gratuity. Available in the Cannery & Carriages Dining Room. Available on Friday February 12<sup>th</sup> from 5pm until 9pm, Saturday February 13<sup>th</sup> and Sunday February 14<sup>th</sup>, 2009 from 5pm until 9:30pm. Traditional A la Carte menu also available.