

VALENTINE'S DAY DINNER

SERVES TWO – \$180

COURSE No. ONE

CHOICE OF ONE (1) PER PERSON

BAKED BRIE

ON A BED OF FRISEE SALAD DRIZZLED WITH RASPBERRY VINAIGRETTE

HOUSEMADE SMOKED SALMON CAKES

ON A BED OF SPRING MIX WITH SWEET AGED BALSAMIC DRESSING

COURSE No. TWO

CHOICE OF ONE (1) PER PERSON

SALMON NEPTUNE (WITH CRAB & ASPARAGUS)

WITH HOLLANDAISE SAUCE

BEEF WELLINGTON

WITH RED WINE REDUCTION

SURF & TURF

GRILLED RIB EYE & LOBSTER TAIL WITH CAFE DU PARIS BUTTER

GRILLED BONELESS PRIME RIB STEAK

WITH MOREL MUSHROOM SAUCE

SIDES: CHOICE OF TWO (2) PER PERSON

SCALLOPED POTATOES, ROASTED GARLIC MASHED POTATOES, BASMATI RICE PILAF,
ASPARAGUS, FRENCH BEANS OR BROCCOLINI

COURSE No. THREE

CHOICE OF ONE (1) PER PERSON

CHOCOLATE LAVA CAKE

CREME BRULEE

CHOCOLATE - DIPPED STRAWBERRIES

TO PLACE YOUR ORDER:

PLEASE CALL CHEF KULAM AT (905) 940-0655



*it takes a
Village!*