



VALENTINE'S SEASON MENU 2025

FEBRUARY 6 -9 AND 13-16, 2025

Cocktails are available from 6:30pm – 7:30pm. Dinner is at 7:30 pm

First Course

Tomato & Roasted Red Pepper Purée

Finished with smoked cheddar and scallions.

-or-

Assorted Green Salad with Strawberry Vinaigrette

Topped with diced cucumber, bell peppers, feta, and scallions.

The first course is accompanied by a loaf of bread for the table.

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Main Course

Butter Poached Scallops

Served with classic mornay sauce, toasted parmesan and chopped parsley.

-or-

Chicken Elizabeth

A breast of chicken stuffed with swiss cheese, spinach, and prosciutto.

It is wrapped in puff pastry and served with hollandaise.

Main courses are accompanied by a roasted savory potato and a trio of vegetables sides.

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Dessert

Chocolate Mousse Pâté

Served with crème anglaise, chocolate shavings and whipped cream.

-or-

Amaretto Almond Cheesecake

Served with raspberry coulis, whipped cream, and toasted almonds.

Freshly steeped tea or Just Us Coffee is served with the dessert course.

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\$65/person + taxes & gratuities

Reservations are required,... call (902) 661-4800 or message.