

Valentine's Day

Four Courses

\$150/couple

Butternut squash and roasted apple soup
with mascarpone ginger cream

OR

Fresh Arugula & Roasted Potato Salad - roasted red peppers,
sundried tomatoes, feta, green onion and toasted sesame
seeds with maple balsamic dressing

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Braised Leek and Gruyere tart with shirred egg and
crispy pancetta, lightly dressed frisee

OR

Steamed Mussels with fennel, saffron and coconut white wine
broth, served with house made baguette

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Chicken Piccata with artichokes and crispy capers
wilted spinach, herb risotto cake, roasted tomatoes and
arugula pesto

OR

Veal Osso Bucco with grape tomatoes and feta, house made
pappardelle pasta, white wine garlic and rosemary
butter sauce, crispy parsnips

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Trio of Miniature Desserts

Meringue Hearts with red berries and passionfruit cream

Chocolate Custard Tart with graham cracker crust
and soft kahlua meringue

Frozen Lemon Souffle in a white chocolate cup
with a ginger almond crumble

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Dinner includes a 6oz. glass of our house red or white wine.

Gratuity not included.

Branches
fresh food experience