



RESTAURANT & CATERING

VALENTINE'S DAY TO GO DINNER

Pick-up is available on **Thursday, February 14** between 11am-6pm.

A three-course dinner is \$38 per person
Packaged for takeout with reheating instructions included.

Please choose one selection for each course.

STARTER COURSE:

Fresh Vietnamese Salad Roll GF

Rice paper filled with shrimp, red pepper, cilantro, mint, cucumber & rice noodles.
Served with a spicy peanut dipping sauce.

Chorizo & Parmesan Risotto Cakes

Arborio rice cakes with Spanish chorizo, Parmesan & seasonings, coated with panko
& deep-fried. Served with a red pepper aioli..

Wild Pear Salad GF

Candied pecans, fresh pears & blue cheese on a bed of organic mixed greens
with our housemade roasted pear vinaigrette.

Coconut Curry Butternut Squash Soup GF

Our signature soup of roasted squash, sweet curry, fresh ginger & creamy coconut milk.

MAIN COURSE:

Pinot Noir Braised Beef Short Ribs & Roasted Root Vegetables GF

Tender braised beef short ribs with button mushrooms served with sea salt &
extra virgin olive oil roasted root vegetables. Topped with citrus gremolata.

Shrimp Scampi & Spaghetti Squash GF

Prawns sautéed in extra virgin olive oil, garlic, tomatoes, chili pepper flakes tossed with
roasted spaghetti squash, finished with chopped basil & Parmesan cheese.

Mixed Wild Mushroom & Leek Cheese Strudel

Mixed mushrooms sautéed with leeks, fresh thyme, sage and white wine blended with cream cheese,
Parmesan & provolone cheeses and baked in crispy phyllo pastry, finished with our sesame seed spice mix.

DESSERTS

Decadent Chocolate Torte GF

Our flourless dark chocolate torte with raspberry sauce.

Strawberries & Cream Champagne Cake

with whipped cream frosting.

Raspberry Panna Cotta

An Italian vanilla bean baked crème topped with fresh raspberry sauce.

GF Indicates a gluten-free menu option