



RESTAURANT & CATERING

VALENTINE'S DAY TO GO DINNER

Monday, February 13th

Tuesday, February 14th

A three-course dinner is \$28 per person
Packaged for takeout with reheating instructions included.

*Pick-up is available on **Monday, February 13**
and **Tuesday, February 14** after 3pm.*

Please choose one selection for each course.

FIRST COURSE:

Wild Pear Mixed Green Salad

*with blue cheese, candied pecans, fresh pears
& our roasted pear vinaigrette.*

Coconut Curry Butternut Squash Soup

MAIN COURSE:

Lamb Shank

*braised in Black Butte Porter over roasted garlic
mashed potatoes with orange gremolata.*

Chinook Salmon "En Crouete"

*with a creamy Dungeness crab and chanterelle
mushroom stuffing all baked in pastry crust.*

Spicy Chicken Masala

*with peas, red peppers, onions and carrots
over toasted almond couscous.*

Stuffed Portobello Mushroom

*with corn, basil and parmesan risotto and
smoked pimenton ratatouille.*

DESSERTS

Rich Dark Chocolate Mousse

with a Raspberry Cabernet Sauce.

Fresh Berries & Cream Cake

*Our moist yellow cake layered with
fresh berries & whipped cream.*