



VALENTINE'S DAY



APPETIZERS

Rustic mini loaves with whipped Newfoundland butter

Amuse

1st Course

Roasted cauliflower velouté with Stilton blue cheese crumble

2nd Course

Peppered venison carpaccio, grilled pears,
goat cheese and asparagus finished
with sprouts and balsamic glaze

Sorbet



ENTRÉE: CHOICE OF MAIN

House Seafood Pappardelle

Seared scallops, shrimp, lobster and mussels
with hand cranked pappardelle pasta tossed
with green peas, asparagus and a brandy lobster sauce

Duo of Beef and Lamb

Beef tenderloin and herb marinated lamb lollipops,
caramelized shallot whipped potato, merlot reduction
and finished with Newfoundland pickled trumpet mushrooms

Roasted Chicken Niçoise

Butter basted chicken breast seasoned with Kalamata olive salt
warm potato and green bean salad
with panko crusted egg roasted tomato sauce



DESSERT: CHOICE OF

Sticky toffee pudding with rum gastrique

Or

Chocolate truffle mousse cake with cocoa nib dust

\$80.00

Plus taxes



Oppidan