



APPETIZERS

GRATIN OF SCALLOPS 9.50
SCALLOPS IN A CREAMY CHEESE & MUSHROOM SAUCE BAKED
IN THE OVEN TOPPED WITH TOASTED BREADCRUMBS CRUMBLE

SPINACH & RICOTTA RAVIOLI 8.00
IN A GARLICKY TOMATO BASIL SAUCE WITH ASPARAGUS

LOBSTER RAVIOLI WITH ASPARAGUS & LOBSTER SAUCE 10.50



SWEET POTATO BISQUE WITH RED PEPPER MOUSSE

ENTREES

BEEF WELLINGTON 38.00
BEEF FILET PAINTED WITH MUSTARD WRAPPED IN MUSHROOMS,
PROSCIUTTO & PASTRY WITH PEPPERCORN SAUCE & 2-POTATO GRATIN

GRILLED FLAT IRON STEAK 34.00
SERVED WITH A SPICY HERB & GARLIC SAUCE WITH STEAK FRIES

PORTUGUESE PORK & CLAMS 32.00
SERVED IN A SPICY RED PEPPER SAUCE WITH FETTUCINI

PAN ROASTED DUCK BREAST 32.00
SERVED WITH AN ORANGE REDUCTION & 2-POTATO GRATIN

GRILLED LOBSTER TAIL & RED SHRIMP 42.00
SERVED WITH A GARLIC BUTTER & HABANERO TANGERINE DIPPING SAUCES & SAFFRON RICE



VALENTINE DESSERTS

RICH DARK CHOCOLATE MARQUISE WITH KAHLUA CARDAMOM ICE CREAM 9.00

FROZEN STRAWBERRY SOUFFLE 9.00

