



## VALENTINE'S DAY PRIX FIXE MENU 2020

### CHEF'S CHOICE AMUSE BOUCHE

#### STARTER OPTIONS

##### **Caesar Salad**

with Smoked Bacon, Parmesan Shavings, House Made Croutons, Garlic Dressing

##### **Frisee Salad**

with Pickled Beets, Merlot Vinaigrette, Pistachio Dusted Chevre Truffles

##### **Tomato Bisque**

with Dill Scented Crème Fraiche and Crispy Shallots

##### **Scallop and Shrimp Cakes**

with Sweet and Spicy Tomato Chutney and Saffron Aioli

#### MAIN COURSE OPTIONS

##### **All Main Course Options Served with Seasonal Vegetables**

##### **7 oz Prime Rib Dinner**

with House Made Yorkshire Pudding, Au Jus, and Mashed Potato

##### **Roasted Chicken Supreme**

with Wellesley Apple Butter Thyme Glaze, and Warm Grained Mustard Fingerling Potato Salad

##### **Grilled Pork Tenderloin**

with Pear and Rosemary Chutney and Handeck Mashed Potato

##### **Glazed Salmon**

with Jakeman's Pure Maple Syrup Peppercorn Melange, and Potato Parmesan Fritters

##### **House Made Potato Gnocchi**

with Porcini Mushroom Cream, Crispy Shallots, and Baby Spinach

#### DESSERT OPTIONS

##### **Parlour's Famous Pavlova**

with Whipped Cream, Almonds, Lemon Crème Anglaise, Raspberry Coulis

##### **Sticky Toffee Pudding**

with Salted Caramel Sauce and Toasted Almonds

##### **New York Cheesecake**

with Strawberry Mint Salsa and Sponge Toffee Crumble

### RHEO THOMPSON'S MINT SMOOTHIE WITH THE BILL TO TAKE HOME FOR EACH GUEST

*\$ 60 per person plus applicable taxes. Beverages not included.*

February 14<sup>th</sup>, 2019 4:30pm – 9:00pm  
Prix Fixe Only Available