



## Valentines Menu

EXECUTIVE CHEF · KEVIN HALLMAN

### Prix Fixe Menu

#### Starters

##### Butternut Squash Bisque

Roasted Butternut Squash, Crème Fraiche and an Apple and Walnut crumble

##### Winter Panzanella Salad

Roasted Squash, Beet, Red Onion, Greens, Focaccia Croutons and a Citrus Vinaigrette

#### Entrée

##### Steak

6oz Beef Tenderloin, Potato and Onion Tart, Seasonal Vegetables and a Sherry and Mushroom Jus

##### Chicken Supreme

Caprese Stuffed Chicken Supreme, Pan Jus, Seasonal Vegetables and Herb Roasted Fingerling Potatoes

##### Salmon

Seared Salmon, Sundried Tomato Butter, Lemon Orzo, Feta, Spinach and Herbs

##### Mushroom Wellington (Vegetarian)

Wild Mushrooms, Caramelized Onion, Fine Herbs and Goat Cheese wrapped in Flaky Pastry. Served with Mushroom Jus, Seasonal Vegetables and Fingerling Potatoes

##### 10oz Prime Rib (\$20 upcharge)

Garlic Mashed Potato, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus

#### Dessert

Peanut Butter Pot de crème with Berry Jam and Whipped Cream

The Parlours Famous Pavlova, Lemon Crème Anglais, Raspberry Sauce, Whipped Cream and toasted Almonds

**FRIDAY FEBRUARY 14 2025**

**SEATINGS AVAILABLE 430PM TO 830pm \$89 PER PERSON**

**PRICING IS SUBJECT TO APPLICABLE TAXES**