

# ♥ Valentine's Weekend Menu ♥

Lunch served February 10<sup>th</sup> and 11<sup>th</sup> 12pm - 4pm

Dinner served Saturday February 10<sup>th</sup> 5pm - 8pm

## Starters

Roasted beet hummus, pickled red onion, charred feta, olives and grilled garlic baguette \$14 (V)

Crispy Korean cauliflower, with a ginger sauce and five spice crispy wontons \$12 (V)

Roasted balsamic grapes with goat cheese on a crostini \$12

Herbed roasted chicken soup with leek and yogurt dumplings \$8

## Lunch Mains

Winter kale salads mix of hearty greens, radicchio, red onion, roasted peppers, marinated artichoke, roasted grapes, pumpkin seeds, pomegranate dressing \$13 (V)

Pasta Carbonara made with Schinkels bacon, farm fresh eggs, galati parmesan \$18

Tarragon chicken pot pie with buttermilk biscuit topping \$17

Butternut squash and kale rice bowl with creamy cashew apple cider dressing \$14 (V)

## Dinner Mains

Chicken breast stuffed with spinach, Havarti and prosciutto lightly breaded and served with an herb and Chardonnay cream sauce over whipped potatoes and sautéed vegetables \$19

Red wine braised short ribs with whipped potatoes and winter vegetables \$22

## Desserts

Chocolate lava cake topped with strawberries poached in Pinot Noir and whipped cream \$7

Cinnamon bun bread pudding with a vanilla bean coulis \$7