

3 Course Dinner  
\$85.00pp

# Valentine's <sup>SPECIAL</sup> MENU

## Entrée

### TARTARE DE SAUMON FUMÉ

Smoked salmon tartare flavoured with dill, caper and chives served with crostini.

### BOUCHÉE A LA REINE POULET

Puff pastry cup with a creamy mushroom and chicken filling.

### SALADE

Spiced pepitas, walnuts, pear and blue cheese tossed through salad leaves with crispy prosciutto and a honey mustard vinaigrette.

## Main Course

### POISSON À LA MANGUE

Grilled market fish served with mango sauce, sautéed green beans and a crispy julienne, coriander and noodle salad.

### PORC

Grilled pork served on summer vegetable caponata topped with a fresh salsa verde.

### BISTRO FILET

Black Angus grain-fed sirloin with sautéed green beans, garlic mash and chimichurri.

## Dessert

### CHEESECAKE À LA FRAMBOISE

White chocolate and raspberry cheesecake with white chocolate gelato.

### PROFITEROLES AU CHOCOLAT

Choux pastry puffs with custard filling, warm chocolate sauce and whipped cream.



with love,  
Heart Of Europe