February
Four-Course Experience

Course One

Choice of one of the following:

Smoked Cowboy Butterfly Prawns
Butterflied prawns baked with garlic, paprika, cayenne, compound butter, finished with parmesan and a fresh herb blend.

Steak Crostini
Seared steak on toasted crostini with a blue cheese spread, topped with our house-made chimichurri.

Course Two

Iceberg Wedge Salad
Crisp iceberg wedge with bacon bits, diced red onion, cherry tomatoes, fresh chives, grated egg, blue cheese ranch dressing, sprinkled with parmesan.

Course Three

Choice of one of the following:

Pecan Crusted Halibut
Pecan, panko crusted herbed halibut with sweet Thai coconut cream sauce.

Portabella Peppercorn New York
8 oz. New York finished with a portabella peppercorn cream sauce.

Mediterranean Roasted Chicken
Oven-roasted chicken topped with balsamic fig sauce, Kalamata olives, and feta.

Pan-Roasted Char Siu Pork
Tender pork shoulder marinated and braised with a savoury char siu sauce.

Course Four

Chocolate Pâté, Crème Anglaise
A smooth chocolate pâté paired with vanilla crème anglaise and berry compote.

$65.00 p/p