

# VALENTINES MENU 2021

4 - Course Meal, Dine-In or To Go

## FIRST COURSE

### Spicy Lamb Pie

Baked in Country Filo, Tzatziki, Arugula Salad

### Butternut Squash & Leek Bisque

Parmesan Croutons

### Oysters Rockefeller

Spinach, Shallots, Applewood Bacon

### Chilled NZ Green-Lipped Mussels

Asian Slaw, Ginger & Soy Aioli

## SOUP OR SALAD

### Chef's Valentine Salad

Arugula, Radicchio, Raspberry, Grapes, Almonds Asiago Cheese, champagne Vinaigrette

### Paul's Greek Salad

## ENTRÉES CHOICES

### Seared Halibut 65

Lemoncello & Leeks Sauce

### Seafood Risotto 68.

Lobster, Rock Shrimp, Peruvian Bay Scallops, Peas & Tomato White Cream Sauce.

### Choice Fillet Mignon 69

Pan Seared Shitaki Mushroom, Roasted Pepper Madiera Sauce.

### Surf & Turf 73

Beef Tenderloin Fillet & Jumbo Gulf Prawns in a Cajun Cream Sauce.

### Long Island Duck Breast 55

Pan Seared Toasted Pistachio, Raspberry-Chambord Sauce.

### New Zealand Lamb Chops 75

Grilled, Sweet Garlic and Herb Cream.

## DESSERT

### Baklava Sundae