

RHYTHM & ROMANCE

for Valentines

DINNER MENU

START WITH BUBBLY...

APPETIZERS

ROASTED RED PEPPER BISQUE
CROSTINI'S, LIME CRÈME

OR

RASPBERRY GREENS
MIXED GREENS, TOASTED ALMONDS
AND GOAT CHEESE WITH RASPBERRY
VINAIGRETTE

ENTREE

HERB CRUSTED HALIBUT
8OZ HALIBUT, BOULANGÈRE POTATOES,
GRILLED ASPARAGUS. TOMATO
HOLLANDAISE

OR

BACON WRAPPED FILET
ROASTED BEEF TENDERLOIN. MASCARPONE
MASHED POTATO, ROASTED VEGETABLES,
BEARNAISE SAUCE

OR

SHRIMP AND LOBSTER RAVIOLI
SHRIMP, LOBSTER, RED PEPPERS, RED
ONIONS, ROSE SAUCE, MASCARPONE
CHEESE

PERFORMANCE BY

**JULIET
DUNN
TRIO**

DESSERT

STRAWBERRY SHORTCAKE
OR
CHOCOLATE FONDUE FOR 2

FINISH WITH ICEWINE



\$85.00 PER PERSON PLUS TAX AND GRATUITIES

NIAGARA-ON-THE-LAKE GOLF CLUB, 143 FRONT ST, NOTL, 905-468-3424 EXT.10