

# Romance Menu

## AMUSE BOUCHE

Baked Brie in Puff Pastry with Blueberry & Balsamic Compote served with Crostini.

## 1st COURSE

### CREAM OF WILD MUSHROOM

Oven roasted wild mushrooms.

~ or ~

### LOVER'S SALAD

Field greens, pecan crusted goat cheese, red onion, sundried cranberries, cucumber and Balsamic dressing.

## MAIN COURSE

*All Main Courses are Served with Duchess Potato, and Roasted Root Vegetable Medley*

### SURF & TURF

8-ounce Certified Angus Beef Tenderloin & 2 Butter Poached Jumbo Tiger Prawns served with Rosemary Roasted Mushrooms and Bearnaise Sauce.

~ or ~

### CHICKEN WELLINGTON

7-ounce Bone-in Chicken Breast Wrapped in Crispy Puff Pastry with Mushroom Duxelle and Italian Prosciutto served with Red Wine Demi-Glace.

~ or ~

### PISTACHIO-CRUSTED SALMON

8-ounce King Salmon with a Crispy & Buttery Pistachio Crust served with Lemon Beurre Blanc.

## DESSERT

### STRAWBERRY TIRAMISU

Layers of Creamy Mascarpone Cheese, Delicate Lady Finger Cookies, Fresh Sliced Strawberries and Chocolate