



## Vineyards Wine Bar Bistro

presents.....

### Valentine's Day 2010 Dinner Menu

Start with your choice of:

- ~Spicy Crab Cakes with fresh stone crab served with our tangy Thai glaze
- ~Caesar Salad with parmesan & crispy pancetta and herb & garlic croutons.
- ~Nova Scotia Lobster Bisque laced with fresh cream.

Entrée Selection:

#### **Beef Tenderloin with a Wild Forest Mushroom Cream Sauce**

Beef Tenderloin grilled to perfection and laced with a rich wild forest mushroom cream sauce.  
Served with creamy garlic mashed potatoes and roasted bell peppers.

#### **Tiger Shrimp & Deep Sea Scallop Linguini Rose**

Shrimp & scallops sautéed in garlic clarified butter with roma tomatoes and a blend of fine herbs in a vodka rose cream sauce tossed over linguini

#### **Chilean Seabass Fillet with Strawberry Peppercorn Salsa**

Broiled and finished with a fresh strawberry peppercorn salsa.  
Served with fresh grilled bell peppers and Mediterranean seasoned rice.

#### **Stuffed Chicken with Cranberry Peppercorn Salsa**

Panko breaded chicken breasts stuffed with a rich smoked gruyere and spinach blend, served with a cranberry peppercorn salsa and roasted rosemary potatoes with grilled bell peppers.

Finish with your choice of:

Grand Marnier Crème Caramel with Orange Zest

or

Chocolate Dipped Strawberries with Grand Marnier Cream

Fresh brewed Columbian Coffee or a selection of fine teas.

**\$40**

*Two Seatings 6pm and 9pm*

We have brought in a special selection of wines exclusively for the evening  
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