



Valentine's Day 2022

Dine-In and Take & Bake Five Course Dinner

Appetizers (each guest gets all 3 appetizers):

Soup

Roasted garlic, tomato and parmesan bisque garnished with Rion's pumpkin seed pesto.

Salad

Mediterranean arugula salad with artichokes, sun dried tomatoes, roasted zucchini, cucumber pickle & crispy chick peas. With creamy roasted garlic dressing and shaved asiago cheese.

Hummus

Edamami and sunflower hummus with grilled pita.

Choose one Double-Portion Entrée to Share:

Double-Duck for Two

Seared duck breast and confit duck leg on a roasted beet risotto; fresh arugula, grilled fennel, candied & spiced walnuts, crumbled feta cheese and balsamic reduction.

or

Chateaubriand for Two

Seared beef tenderloin with roasted garlic mashed potatoes, seasonal vegetables, natural jus & Bernaise cream sauce.

**one additional \$75 charge (TOTAL 16oz beef tenderloin = each person gets 8oz)*

Indulge! Add to any dish:

sautéed mushrooms & onions with herb butter \$6 | butter poached tiger shrimp \$12

Dessert for Two:

Chocolate swirl cheesecake with Grand Marnier & strawberry compote, white chocolate shavings.

This menu available for **DINE IN** Friday Feb 11, Saturday Feb 12 & Monday February 14

This menu is also available for **Take & Bake** order by 8pm Friday Feb 11, for pickup Sunday Feb 13 between 10am-2pm or Monday by request.

This menu for two people \$150 + HST. All courses are portioned for two people.

All at Chef's discretion & while quantities last. Menu adjustments may be made.

Please advise of food allergies or dietary restrictions at time of booking/ordering.

Thank you for sharing this special day with us and enjoy!

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