

Mile Away Restaurant Valentine's Menu

All dinners are priced at \$38.00 and include a choice of one appetizer, salad, entrée and dessert.

Appetizers

Melon filled with Fresh Fruit & Sorbet
Bacon wrapped Scallops
Roasted Bell Pepper and Crab Bisque
Wild Mushroom Tartlet
Vegetable Spring Rolls

Salads

Venus - Crisp potato and goat cheese cake over baby field greens, dressed with lemon peppercorn vinaigrette
Cupid - Smoked salmon and spinach salad garnished with shaved red onion, grape tomatoes, garlic crostini and horseradish creme fraiche
Eros - Sliced chilled beef tenderloin with crisp romaine hearts, roasted red peppers, artichokes and Danish bleu cheese crumble

Entrées

Grilled Rack of Lamb lemon and thyme rubbed, presented over blackberry shiraz demi glace with haricot vert and fingerling potatoes
Les Trios Filets three petite filets; beef, veal and pork, each served with their own special sauce, accompanied with mashed potatoes and grilled zucchini
Poached Salmon in a lemon and herb broth, served with mashed potatoes and roasted cauliflower
Scallop Salad pan seared jumbo sea scallops served over field greens, red peppers, grape tomatoes, and haricot vert with a ginger peach dressing
Beef Tenderloin Napoleon sliced beef tenderloin layered with roasted portabella mushrooms, spinach and red peppers, served with Bordelaise sauce and duchess potatoes
Delmonico Steak spice rubbed grilled rib eye topped with melted bleu cheese, served with fingerling potatoes and glazed baby carrots
Roast Duck sliced duck breast presented with cabernet jus, wild rice pilaf and haricot vert
Veal and Lobster Paupiette tender veal cutlet rolled around lobster and asparagus, served over sherry lobster cream and saffron risotto
Chicken Madrid chicken breasts pan roasted with pancetta, sundried tomatoes, artichokes and black olives, flashed with Madeira wine, served with saffron risotto
Vegetable Ragout fresh provencal herbs, baby carrots, leeks, radishes, pearl onions, cauliflower, broccoli, artichoke bottoms, tomatoes and fingerling potatoes braised in vegetable broth

Desserts

Cappuccino Chip Cheesecake
White Chocolate Challah Bread Pudding
Flourless Bittersweet Chocolate Cake
Black Raspberry Ice Cream Meringue Cake
Ice Cream Puff
Triple Chocolate Mousse Martini
Mixed Berry Pavlova
Maple Custard

