



FOUR COURSE DINNER MENU FOR 2

\$119.95 FOR 2 (+TAX)

TUESDAY FEB 14TH

♥ APPITIZERS (2 OF EACH)

COCONUT SHRIMP

With Mango Salsa

CRISPY CHICKEN WONTONS

With Parm drizzle

MINI CRAB CAKES

With Tartar Sauce

STUFFED MUSHROOMS

With Brie

♥ 1ST COURSE TO SHARE...

GOATS CHEESE & CARAMELIZED ONION TARTLET

On a Bed of Greens with Beets and Air Loom Tomato Pear Champagne Dressing

♥♥ MAIN COURSE ♥♥

CHOICE OF

RIB EYE STEAK

With Wild Mushroom Peppercorn Demi

OR

FILLET OF SALMON

Teryaki - Orange - Honey - Sesame Seed

OR

VEGETARIAN OPTION

Available on Request

SIDES

Whipped Mashed Potato & French Beans Almondine

♥ DESSERT

TO SHARE ...

CHOCOLATE CAKE

With Berrie Coulie,
Strawberries &
Vanilla Cream

EVERYTHING IS MADE FROM SCRATCH AT FEAST

ALL ORDERS MUST BE IN BY 4PM - THURS FEB 9TH
PICK UP WILL BE ON TUE FEB 14TH 3 - 5 PM