

The Dundee Arms

Valentine Day Table D'Hote Menu

Tuesday February 14th 2012

Appetizers

Roasted late harvest beet soup with a light cheese creme fraiche and toasted walnuts

or

Baked goat cheese encrusted with pistachio placed on tomato and a portabello mushroom cap. Served with wild greens

or

Grilled shrimp skewer marinated with a walnut basil pesto, served with orange segments and garden greens

Entrees

Halibut brandade- Gratin of halibut brandade, toasted baguette with a petite herb salad

or

Beef tenderloin pan roasted with wild mushroom ragout and slow braised pan jus. Served with sweet potato mash and vegetables

or

Trout stuffed with braised onion and bacon, with maple vinegar brown butter. Served with fingerling potatoes and vegetables

Dessert

Dark cherry and pear crumble served warm with vanilla bean chantilly

or

Spiced chocolate panna cotta parfait served with caramel apple compote and a cinnamon tuile cookie

Coffee /Tea

\$55.95 per person plus taxes

Regular Dinner menu also available