



Happy Valentine's Day

RED PARKA PUB

4 courses for each of you \$75 per couple
(does not include tax or gratuity)

Starters

ALL SHELLFISH SEAFOOD CHOWDER
lobster, scallops, clams & jumbo shrimp in a
rich sherried cream broth

**GRILLED ZUCCHINI CARROT BREAD
WITH ROASTED SEASONAL VEGETABLES**
pesto roasted summer squash, zucchini, red
pepper, eggplant, shallot & Portobello
mushrooms atop grilled zucchini carrot bread
with deep-fried cheese curds - finished with
raspberry agave gastrique

**RED CURRY CHICKEN & ASPARAGUS
SPRING ROLLS**
slow roasted chicken, grilled asparagus,
Asian vegetables & mild red curry spring rolls
with garlic chili duck sauce

Salads

CAESAR
classic Caesar with romaine, garlic butter
croutons, Reggiano Parmesan & house made
Caesar dressing

SPA SPINACH SALAD
baby spinach, beer-nut style pistachios,
apple wood smoked bacon, sliced dried
apricots, imported chevre, grilled & chilled
red onion tossed in honey lime vinaigrette

Entrees

ROAST PRIME RIB AU JUS
slow roasted & served with Yorkshire
pudding, fresh asparagus & pan roasted red
bliss potatoes

HERB CRUSTED SEA BASS
fresh herb crusted sea bass pan seared &
finished with lobster saffron butter sauce -
served with fresh asparagus and lemongrass
jasmine rice

BEEF TENDERLOIN SCANDIA
pan roasted pistachio crusted beef tenderloin
stuffed with imported brie cheese & fresh
Maine lobster topped with truffle scented
maitre d' butter - served with fresh asparagus
& pan roasted red bliss potatoes

DUCK TWO WAYS
pan seared duck breast finished with roasted
shallot veal & port wine demi glace - served
with fresh asparagus & duck leg and thigh
confit risotto

SAUTEED CHICKEN & SHRIMP
organic chicken breast and bay shrimp in
apricot glaze with sage & walnuts

Desserts

CHOCOLATE MOUSSE
chef-made chocolate mousse served in pecan
lace cookies with creme Anglaise & fresh
raspberry whipped cream

THREE LAYER CARROT CHEESECAKE
one layer of white chocolate cheese cake
between two layers of carrot cake with lemon
cream cheese frosting studded with salted
caramel pecans finished with blueberry
Devonshire cream
