

Valentine's Day 2019

Five Course Meal

Course 1

AMOUSE-BOUCHE

BRUSCHETTA CROSTINI

parmigiana romano bruschetta crostini with an aged balsamic reduction

Course 2

YOUR CHOICE OF

TOMATO BASIL SOUP

roasted tomato basil soup

GOAT CHEESE AND ARUGULA SALAD

goat cheese & arugula salad with mixed greens, cherry tomatoes and a strawberry vinaigrette.

Course 3

TO SHARE

SHRIMP + SAUSAGE RAVIOLI DUO

homemade italian sausage ravioli in a light barolo wine tomato cream sauce topped with sauteed shrimps

Course 4

CHOICES OF MAIN

CHICKEN PARMIGINA

lightly breaded chicken breast baked with fior di latte and zesty tomato sauce, served with spaghetti pomodoro

TENDERLOIN MEDALLIONS

fire grilled AAA Alberta beef tenderloin medallions in a dry rub spice, served with roasted potatoes & seasonal vegetables.

PORCINI & TRUFFLE TAGLIATELLE

homemade tagliatelle pasta with porcini mushrooms in a truffle cream sauce, topped with shaved grana padano.

WILD SALMON

fresh grilled salmon with tomato and caper salsa, served with a creamy parmesan risotto

Course 5

CHOICES OF DESSERTS

CHOCOLATE CARAMEL BOMBE

PROFITEROLES (Cream Puff Pastries)

LEMON LAVENDER CAKE

Toscana Italian Grill

NEXT DOOR
WINE BAR & TAPAS