

2010 Valentines Menu

Eagles Nest Fine Dining

COURSE 1

Smoked salmon parcel with seared scallop on green
pea purée, truffle oil

or

Luke warm green asparagus salad with balsamic vinaigrette, shaved gran padano

COURSE 2

Alberta beef tenderloin and prawn cabernet in béarnaise sauce with small winter vegetables and gratin
potato

or

Seared black cod in miso shitake vinaigrette with small
winter vegetables and gallette potato

COURSE 3

Raspberry chocolate heart and calebeaut chocolate
mousse with crunchy pastry, raspberry coulis and
truffle

\$78 for two