

hardware grill

Valentines Weekend 2010

First Course

Smoked Tomato Bisque with Fallen Goat Cheese Soufflé

or

Warm Goat Cheese Fritters, Baby Romaine with Pomegranate Vinaigrette
Medjool Dates, Toasted Hazel Nuts and Baby Beets

or

Blue Crab Cakes with Chipotle-Lime Aioli & Corn Relish

or

Butternut Squash-Mascarpone Tortelloni
with Truffle Butter Cream Sauce and Fresh Chanterelles

or

Grilled Quail, Blue Potato Hash, Bacon, Onion, Sprouts,
Raspberry-Ermite Reduction

or

Baja Scallop with Crispy Pork Belly,
Cauliflower Puree, Pomegranate Relish

Main Course

Porcini Crusted Sea Bass, Lobster-Truffled Potato Crêpes,
White Corn-Arugula & Gulf Prawns, with Warm Portobello Vinaigrette

or

Duo of Spring Creek Ranch Roasted Strip Loin and 4-hour Braised Chuck,
Cheddar Gratin Potato Baby Root Vegetables,
Green Peppercorn & Bearnaise Sauces

or

Roasted Pheasant Breast, Melted Leeks and Lobster Pot Pie

Dessert

Warm Prairie Gingerbread Cake Rhubarb-Saskatoon Compote,
Mango Ice Cream and Warm Caramel Sauce

or

Bailey's Espresso Crème Brûlée with Salted Peanut-Caramel Bar

or

Chocolate-Banana Tart for Two

Chef / Owner – Larry Stewart

Chef – Cory Welsh