

# VALENTINE'S DAY 2012

## FIRST COURSE *Choose One:*

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### CAULIFLOWER CREAM SOUP

Truffle essence, roasted tomato jam

### CHAMPAGNE POACHED PEAR SALAD

Hand picked Artisan greens, heart of palm and sparkling pomegranate dressing

## MAIN COURSE *Choose One:*

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### PAN ROASTED HALIBUT

Wild mushroom risotto, pancetta and stout cream

### VONS 16 HOUR SLOW ROASTED PRIME RIB

Garlic mashed potatoes, vegetables, au jus and Yorkshire pudding

### GOAT CHEESE AND CHORIZO STUFFED CHICKEN SUPREME

Salt cured shallot mashed potatoes, fire roasted pimento and vodka sauce

### GRILLED ALBERTA BEEF TENDERLOIN

Butter poached lobster medallions, Ivanhoe horseradish cheddar pavé, tarragon demi glace

## FOR SHARING

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### VONS SEAFOOD PLATTER

Baked lobster tails, king crab legs, garlic infused prawns and scallops, choice of gorgonzola or chili spiced mussels, steamed vegetables, and mashed potatoes

add **10**/person

## THE ADDED PLEASURE *Add the following to any entrée:*

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### GARLIC PRAWN SKEWER **13**

### CAJUN CRUSTED SEA SCALLOPS **10**

### 7 OUNCE CUBAN LOBSTER TAIL **29**

### 1 POUND OF CRACKED ALASKAN KING CRAB LEGS **40**

## THE SWEET ENDING *Choose One:*

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### RED VELVET CAKE

Amaretto cream and honeyed strawberries

### CINNAMON HEART CRÈME BRULÉ

White chocolate biscotti

### DARK CHOCOLATE CHEESE CAKE

Brandy flamed cherries, vanilla bean whipped cream

**\$65**/person

*Price does not include tax or service*

**VONS**

STEAK HOUSE & OYSTER BAR

