

The Bistro

AT MARSHDALE

VALENTINES DAY MENU 2019

3 course, Set menu - \$65 per person, Exclusive of tax and gratuity.

STARTERS

Roasted Red Pepper Bisque

Aged Parmesan shavings

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons,
Aged Parmesan MGF

Bistro Salad

Field greens, Blue Cheese, Apple, Pistachios,
Blackberry Vinaigrette MGF

Duck Liver Pate

Aged Cognac, Sun Dried Cherry Preserves,
Toast Points MGF

Bruschetta Pomodoro

House Mozzarella, Tomatoes, Basil,
Aged Balsamic MGF

Escargot Puff Pastry

Garlic Thyme Cream Sauce

DESSERTS

Vanilla Cheesecake

Strawberry Compote GF

Chocolate Mousse

Candied Orange GF

Tiramisu

Crème Anglaise

Crème Brulee

Vanilla GF

Sea-salt Caramel or Vanilla Ice cream GF

Strawberry Sorbet GF

MAINS

*All Non-Pasta Entrees are served with your choice
of Mashed Potatoes, Rosemary Roasted Potatoes,
Sweet Potatoes, or Parmesan Chive Polenta and
Steamed Vegetables*

Lobster Tail

Served with Lemon and Drawn Butter GF

8oz Angus Ultimate Filet Mignon

Onion Bacon Sautee, Bordelaise Sauce,
Crispy Shallots MGF

Atlantic Salmon Filet

Pan Seared, Honey Mustard Glaze GF

Zucchini Noodles

Tomatoes, Spinach, Mushrooms,
White Wine Garlic Sauce GF

- Add Chicken

- Add Shrimp

Duck Confit

Braised Hind Quarter, Pear-Onion Compote,
Cider Reduction GF

MGF- These dishes can be made gluten free upon request

GF- These items are gluten free

Please inform your server of any allergies so we can
take the most care with your dishes

WINE PAIRING

Crozes Heritage 'Les Launes' Rouge, Syrah, Rhône, France 2016

Round tannic structure, strong aromas of
cassis and plums with a touch of violets.

\$14/ glass \$52/ Bottle