

# Grand Tappatoo Resort

## VALENTINE'S DAY FIVE COURSE DINNER

### SHRIMP COCKTAIL FOR TWO

### BUTTERNUT SQUASH & ROASTED RED PEPPER SOUP

### PEAR, ARUGULA & ASIAGO SALAD WITH TOASTED WALNUTS

### STUFFED BEEF TENDERLOIN WITH CREAMY PEPPERCORN SAUCE

*An 8oz Tenderloin Steak, stuffed with mushrooms, shallots, garlic and herbs, cooked to medium rare and topped with a creamy peppercorn sauce. Served with roma tomato petals and roasted garlic and white truffle mashed potato.*

OR

### SEAFOOD FETTUCCINE ALFREDO

*Atlantic lobster, white shrimp and bacon-wrapped scallops, with cherry tomato, baby spinach, shallots and fettuccine pasta, tossed in fresh made Alfredo sauce, and finished with Parmesan cheese and fine herbs. Served with garlic Parisian loaf*

OR

### BUTTERNUT SQUASH RAVIOLI

*Ravioli with fresh sauteed red and yellow bell peppers, red onion, portabello mushroom, rainbow kale, and cherry tomato, tossed in a garlic and Sauvignon Blanc saue. Finished with Parmesan, Asiago cheese and fine herbs. Served with garlic Parisian loaf*

### DESSERT PLATTER FOR TWO

*New York Style Cheesecake, topped with raspberry compote and Chantilly cream, paired with Salted Caramel Fudge Brownie and finished with milk & white chocolate covered strawberries*

**\$150 PER COUPLE**  
PLUS HST AND 18% GRATUITY

**RESERVATIONS REQUIRED**