

# Creekside Grill Valentine's Day Menu



## Choice of Appetizer to Share

### Sambuca Shrimp Cocktail

Poached prawns served chilled with Sambuca di Amore cocktail sauce

### A Perfect Pair

Chevre, cream cheese & chive filled rangoons with pomegranate sweet & sour sauce



## Choice of Soup or Salad

### Cara Cara Salad

Cara Cara orange supremes, shaved fennel & greens tossed with champagne poppy seed vinaigrette, topped with candied hazelnuts & herbed goat cheese

### Curried Butternut Bisque

Creamy butternut squash with a touch of red curry, garnished with cinnamon honey yogurt

### Carrot Ginger Soup

Light & refreshing, garnished with cumin crème fraiche



## Choice of Entree

### Grilled Steak & Prawn

Grilled St. Helens Prime New York strip with red wine jus accompanied by a lemon butter poached colossal freshwater prawn served with Parmesan & smoked gouda potato gratin & bacon wrapped asparagus

### Columbia River Steelhead

Pan roasted & topped with a saffron lemon beurre blanc served with smoked gouda polenta cakes & citrus grilled asparagus

### Sumac Grilled Lamb Chops

Grilled lamb chops dusted with sumac & topped with pineapple-mint marmalade served with Parmesan & smoked gouda potato gratin & bacon wrapped asparagus

### Warm Winter Salad

Roasted beet, potato, winter squash, glazed radish & wilted arugula tossed with apple cider vinaigrette, surrounded by a ring of organic carrots & asparagus topped with hand shaved Parmesan & toasted pumpkin seeds



## Choice of Dessert to Share

### Aztec Chocolate Creme Brulee

Bittersweet chocolate custard steeped with chilies & cinnamon topped with a caramelized sugar crust & sprinkled with smoked sea salt

### Alluring Escape

Pineapple rings marinated with dark rum topped with caramelized sugar, ginger sabayon & toasted coconut