

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 spring rolls 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 dried cranberries, candied hazelnuts & herbed goat cheese

Curried Butternut Bisque

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



Choice of Entree

Grilled New York Strip

Grilled St. Helens Prime New York strip with red wine jus served with Parmesan & gruyere potato gratin & bacon wrapped asparagus

Halibut Filet

Pan roasted & topped with a saffron & yuzu beurre blanc served with herbed hazelnut rice pilaf & sherry glazed organic rainbow carrots

Bay Scallops

Pan seared scallops drizzled with truffle cream served with Parmesan & gruyere potato gratin & truffle butter grilled asparagus

Bun Chay

Asian grilled portobello over rice noodles with fresh herbs, carrots, cucumber, bean sprouts, baby bell peppers & togarashi glazed cashews, served with lemongrass Ponzu dressing



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

Champagne Strawberries

Fresh strawberries marinated in champagne & honey, nestled in an airy champagne sabayon & dusted with grated dark chocolate