

Shining Waters Marine

'Valentine's 2010'

Chef Chris Burton presents

Candlelit 4 Course Dinner
Saturday, February 13th (6-9pm) or
Sunday, February 14th (5-8pm)



To Start...

~Spinach & Arugula Salad

chevre, apple-herbal vinaigrette, pancetta bacon

OR

~Forest Mushroom Bisque

seared Digby scallop

~Raspberry & Cassis Sorbet



Choose One of the Following Entrées...

~1.5 Lbs Hard-shell Lobster \$44.95

Yukon Gold mashed potatoes, caramelized onion, Our pickled beets
lemon & drawn butter

or

~Grilled Lemon-Thyme Chicken Breast \$37.95

mushroom risotto, steamed baby carrots, ginger-soy cream

or

~Grilled 8oz AAA Beef Tenderloin Steak \$44.95

Yukon Gold mashed potato, demi-glace, cabernet caramel

or

~Juniper Dusted Atlantic Salmon \$37.95

Smoked salmon & chevre risotto, citrus-onion jam

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**Callebault Chocolate Fondue**

profiteroles, macaroons, mini cookies, strawberries, pineapple



All prices are subject to 13% GST.

Includes Tea & Coffee.

All offerings are based on availability and seasonality and are subject to change.

148 Nautical Way, Tantallon

Email: [events@shiningwaters.ca](mailto:events@shiningwaters.ca) or call 902.826.3625 for reservations

[www.shiningwaters.ca](http://www.shiningwaters.ca)



*Chef Chris Burton*