

PCB VALENTINE'S DINNER 2019

choice of one per course

STARTER

CHILLED SHRIMP

house-made cocktail sauce | lemon

CRAB TOAST

avocado | lemon aioli | tomato | greens | grain bread

MEDITERRANEAN JAR (v)

ricotta cheese | pesto | grilled vegetable tapenade | crostini

SOUP or SALAD

TOMATO BISQUE

basil | cream

PCB SALAD

roasted bosc pears | chevré cheese | dried cranberries
candied walnuts | greens | champagne vinaigrette

ENTRÉE

FILET MIGNON

mashed potatoes | fresh vegetables | black truffle demi-glace

SEARED SALMON

quinoa pilaf | fresh vegetables | roasted red pepper rouille

AUSTRALIAN RACK OF LAMB

mashed potatoes | fresh vegetables | rosemary-mustard demi-glace

CAULIFLOWER STEAK (v)

quinoa "pilaf" | roasted red pepper rouille | caper relish

DESSERT

PASSION FRUIT CHEESECAKE

CHOCOLATE RASPBERRY GANACHE CAKE