

Edgewater
MANOR
RESTAURANT

VALENTINE

MENU

APPETIZER CHOICE OF ONE

EDGEWATER SALAD

SPINACH, ARUGULA, CANDIED PECANS,
GOAT CHEESE FETA, APPLES,
BLUEBERRIES, APPLE CIDER VINAIGRETTE

CAESAR SALAD

ROMAINE, HOUSE DRESSING, CRISPY
PANCETTA, SHAVED PARMIGIANO
REGGIANO, FOCCACIA CROUTONS

CRISPY CALAMARI

PICKLED CHILLIES, CAPER TARRAGON
AIOLI

CRAB TART

SEASONED CRAB, TARRAGON DILL
REMOULADE, CALABRIAN HONEY

CRISPY GOAT CHEESE

ROASTED RED PEPPER GOAT CHEESE
STUFFED FILO PURSE, CASHEW ROMESCO,
CALABRIAN HONEY

BEEF CARPACCIO

SMOKED SALTED BEEF, EVOO, FERMENTED
EGG YOLK, CREME FRAICHE, GRANA
PADANO, PARMESAN TOAST

KING FRENCH ONION SOUP

GARLIC CROUTONS, GRUYERE, PUFF
PASTRY CROWN

MAIN CHOICE OF ONE

FILET MIGNON

8OZ BLACK ANGUS, MASHED POTATO,
MIXED VEGETABLES, BORDERLAISE

RACK OF LAMB

AUSTRALIAN LAMB, MUSTARD HERB
CRUSTED, WINE GLAZE

SCALLOP RISOTTO

SEARED SCALLOPS, CREAMY MUSHROOM
RISOTTO

ROAST HALIBUT

PEROGIES, BLISTERED GRAPE
TOMATOES, CASHEW ROMESCO,
CAPONATA, CAPER BERRIES

CHICKEN FLORENTINE

DRIED ROMANO TOMATO, HOUSE
RICOTTA GNOCCHI, BASIL-PISTACHIO
PESTO CREAM

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED
BACON, CHARDONNAY CREAM SAUCE

RICOTTA RAVIOLI

RICOTTA STUFFED, HOUSE ROSE SAUCE

DESSERT

CHOICE OF ONE

CREME BRULEE

CLASSICALLY PREPARED

STICKY TOFFEE PUDDING

CREME ANGLAISE

RED VELVET TIRAMISU

CARROT CARAMEL CAKE

CREAM CHEESE FILLING, CARAMEL
TOPPING

CHERRY ALMOND TORTE

CHERRY GASTRIQUE, ALA MODE