

**FRI 13TH & SAT 14TH FEB ALL DAY
\$109PP + TAX + GRATUITY**

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,
FOCACCIA CROUTONS

CRISPY CALAMARI

PICKLED CHILLIES,
CAPER TARRAGON AIOLI

TUNA TARTARE

CUCUMBER, WASABI,
AVOCADO

BRIE & PEAR

CANDIED WALNUTS,
FRESH POMEGRANATE,
CROSTINI

CRAB CAKES

CRAB,
TARRAGON CAPER AIOLI,
CALABRIAN CHILI,
SALSA ROSA

½ DOZEN FRESH OYSTERS

RED WINE MIGNONETTE,
COCKTAIL SAUCE,
FRESHLY GRATED
HORSERADISH,
HOT SAUCE

TOMATO BASIL BISQUE
AGED CHEDDAR
GRILLED CHEESE

MAIN CHOICE OF ONE

FILET MIGNON

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

RACK OF LAMB

MUSTARD HERB CRUSTED,
WINE GLAZE

SEAFOOD RISOTTO

SEAFOOD MEDLEY,
CREAMY MUSHROOM
RISOTTO

ROAST SALMON

POLENTA, INDIAN CANDY,
MUSTARD CREAM

TRUFFLE CHICKEN MARSALA

HALF CHICKEN,
JERUSALEM ARTICHOKE,
MUSHROOMS,
BURST GRAPE TOMATOES

LOBSTER LINGUINE

POACHED LOBSTER,
DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

HALLOUMI STACK

SEARED HALLOUMI,
AVOCADO,
SWEET POTATO,
RICE, TERIYAKI GLAZE

DESSERT CHOICE OF ONE

CREME BRULEE

CLASSICALLY PREPARED

CARROT CARAMEL CAKE

CREAM CHEESE FILLING,
CARAMEL TOPPING

SKOREO CHEESECAKE

SALTED CARAMEL,
CHOCOLATE SAUCE

RED VELVET CAKE

MASCARPONE FILLING,
CHOCOLATE GANACHE

DECADENT LAYERED

CHOCOLATE CAKE
DULCE DE LECHE