

HAPPY VALENTINES DAY!

Appetizers

Chilled Chicken Liver Mousse

Lemon sponge, caramelized onions, homemade granola

Sausage & Prune Tidbits

Spicy pork sausage, marinated prunes, cherry tomatoes, merlot vinaigrette

Pan Seared scallop & shrimp

Green pea puree, sweet potato dollop, basil & garlic coulis

Mozzarella Caprese

Vine ripened cherry tomatoes, aged balsamic reduction, and basil pesto

Mains

Red Thai Curry Mahi Mahi

Coconut scented jasmine rice, fried basil, grilled zucchini

Black Pepper Crusted 10 oz. Ribeye

Pomme Neuf, béarnaise sauce, grilled vegetables

Local Sweet Potato Gnocchi

Broccoli, carrots, local string beans, marinara sauce, chiffonade of basil

The Mews' Duck Duo

Confit duck, pan seared duck breast, creole lentils, saffron & chardonnay reduction

Desserts for Two

Red Velvet Gateaux

Whisky coulis, papaya cream, vanilla ice cream

Dark Chocolate Cheesecake

Fresh mixed berry salad

BDS\$200 - incl. of 17.5% VAT.

A 15% service charge will be added to your bill.

*We use the freshest local products and produce wherever possible
– that's our **Farm to Table** promise*

the**mews**