

## Silver Lakes Four-Course Valentines Dinner

### *Complimentary Glass of Sparkling Wine*

#### 1<sup>st</sup> Course

##### *Potato gnocchi*

*Pillows of fresh potato pasta, house prepared tomato sauce, parmesan shavings*

#### 2<sup>nd</sup> Course

##### *Green Salad*

*Seasonal greens, crisp vegetables, candied pecans, vinaigrette of organic honey, lime, Dijon and fresh thyme*

#### Main Course

##### *Land and Sea*

*5oz. Striploin medallion, Poached Lobster Tail, Lobster cream sauce*

##### *A Taste from the Ocean*

*7oz pan-seared Atlantic Salmon, grilled lemon, dill beurre blanc*

##### *Filet and Fowl*

*4oz bacon wrapped tenderloin steak, 5oz Chicken Supreme, herbed jus*

##### *Vegetarian Delight*

*A collection of roasted vegetables, sautéed mushrooms with white wine in a puff pastry vol au vent, mushroom and shallot jus*

*All entrees come with Chef's choice of potato and fresh market vegetables*

#### The Final Touch

##### *Warm Chocolate Pudding Cake, Vanilla ice cream*

*House prepared pudding cake, decadent chocolate, vanilla ice cream*

Seatings available at 6:00PM, 6:30PM, 8:00PM and 8:30PM

RESERVATIONS ONLY, please call Todd Sloan, 905-836-8070 ext. 228

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\$39.00 per person, taxes and gratuities extra