

Alfred's VICTORIAN



Valentine's Day Menu: 4 Course Dinner - \$65.00pp

1st Course

Antipasti Skewer

2nd Course

Served with Italian Bread and Herb Butter along with your choice of:

Champagne Crab Bisque

Zesty Tuscan Meatballs

Mediterranean Crab Crostini

Be My Valentine Salad



3rd Course

Choice of Entrée Served with Whipped Potatoes & Vegetable of the Day

Tenderloin Au Poivre

*Herb-encrusted beef tenderloin pan-seared
and finished with a Brandy flambé, Worcestershire and Sherry reduction.*

Veal Frangelico

*Tender veal rolled in toasted almonds and bread crumbs,
then perfected with a delicate hazelnut sauce*

Piatto Pesto

*Homemade creamy pesto, provolone cheese and toasted almonds
topping your choice of Roasted Portabella Mushroom or Fresh Homemade Fettuccini*

Seafood Pappillote

*Jewels of the Sea Baked in Parchment in natural juices.
Fresh fish, Shrimp and Scallops lightly seasoned with lemon and white wine.*

Pollo Phillippe

*Delicately breaded chicken breast topped with crab stuffing
and complimented with a lemon butter sauce*

Coquille St. Jacques

Jumbo sea scallops enveloped in a rich Béchamel sauce and served in a coquille shell

4th Course:

Choice of Dolci served with Sparking Moscato or Cider Toast

*Chocolate Peanut Butter Pie, Honey Cinnamon Ice Cream,
Creme Caramel, Heart Tart for Two or a Medley of Chocolate Truffles*

