

Valentine's Day Dinner February 12th, 13th, and 15th

Reservations must-5pm to 7pm

(We do have a 14th dinner it is Rotary Fundraiser see menu online).

Starter:

Roasted Red Bell Pepper Soup served with a Bear Mountain Cracker.

Entrée Options:

Bear Mountain Lodge's Crab Cakes served with fresh basil tomato remoulade and greens with glazed carrots.

Or

Fresh Spinach Pasta topped with marinara sauce, toasted pistachios, butternut squash, basil, and spiced mascarpone and glazed carrots (Veggie Option).

Or

Slow Roasted Duck (roasted with dried oranges and a bit of brandy) topped with toasted pistachios, spiced mascarpone, and dried oranges on a bed of creamy polenta.

Or

Spiced Flank Steak on a bed of creamy polenta and glazed carrots.

All served with homemade bread and butter.

Dessert Options:

Tiramisu with a twist- Oaxacan chocolate cake with espresso mascarpone.

Or

Strawberry Mousse with strawberry Coulis and whipped cream.

\$ 90. Per person

Wine pairing is an extra \$30. Per person

Let us know if you'd like the wine pairing , your entrée, and dessert.

Thank you!