

VALENTINE'S DAY DINNER

FEBRUARY 14-15-16

Reservations start at 6pm

AMUSE BOUCHE

Polenta Cake Topped with Carponata
Smoked Salmon & Herbed Cream Cheese
on English Cucumber

Complimentary Glass of Prosecco

APPETIZER COURSE

Prosciutto Wrapped Fresh Mozzarella
or
Deep Fried Squid & Shrimp With Leon's
Warm Balsamic Squid Sauce

SALAD FOR 2 COURSE

Spinach

Spinach, Roasted Beet & Goat Cheese Salad
with Honey Citrus Dressing

Wedge Salad

Iceberg, House-made Coffee Aged Bacon,
Heirloom Tomato, Gorgonzola,
Buttermilk Dressing

Composed Caesar Salad

Romaine Hearts, Parmesan, Roasted Peppers,
Garbanzo Beans, Grilled Baguette,
Poached Egg

ENTRÉE COURSE CHOICES

Rack of Lamb

Pepper Crusted Rack of Lamb with
Balsamic Red Currant Demi Glace

Duck 2 ways

Crispy Skin Breast & Confit of Leg
with Port Wine Glace

Beef Filet & Butter Poached Lobster

Coffee & Cocoa Rubbed 8 oz. Beef Filet
Pan Seared & Roasted Topped with Butter
Poached Lobster

*Above entrees served with
Scalloped Yukon Gold & Shaved Fennel Wedge
with Ginger Butter Haricot Vert*

Seared Tuna

Ahi Tuna Coated with Mixed Sesame Seeds &
Five Spice Powder, Pan Seared to Medium Rare
Served with Ginger Rice & Vegetable Stir Fry

DESSERT COURSE

Flourless Chocolate Torte

with Raspberry Sauce

Crème Brule with Strawberry Garnish

Eggroll Cheese Cake with Sour Cherry Sauce

Coffee, Tea

\$65 per person – Wine, Beer Tax & Gratuity not included

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