



HOTEL MAC'S VALENTINE'S DAY 2019

Dinner Includes: Selection of Soup or Roast Beet Salad or Spinach Salad and Dessert

MAIN ENTRÉES

ROAST PRIME RIB \$ 60.50

Mashed Potatoes and Seasonal Vegetables. Creamed Horseradish

WILD CAUGHT SALMON \$ 52.50

Piquillo Pepper Sauce, Couscous and Assorted Vegetables

SEAFOOD PAELLA \$ 58.50

with Mussels, Clams, Cod, Prawns, Andouille Sausage in Saffron Rice

CHICKEN CORDON BLEU \$ 50.50

Chicken breast wrapped around Ham and Swiss Cheese, Breaded and Baked. Topped with Mornay Sauce

TWICE COOKED STUFFED EGGPLANT \$ 45.50

Artichokes, Leeks, Mushrooms and Tomatoes. Mozzarella Cheese, Roasted Tomato Sauce and Basil Oil

BACON WRAPPED FILET MIGNON \$ 61.50

Spicy Tomato Marmalade, Gorgonzola Cheese Crumbles. Mashed Potatoes and Asparagus

ROASTED LOBSTER TAIL \$ 65.50

Drawn Butter, Rice Pilaf and Seasonal Vegetables

HEARTS OF FIRE LINGUINI WITH PRAWNS \$ 55.50

Sauteed prawns in olive oil, Rosemary-chili butter Sauce and White Wine

TWICE COOKED DUCK BREAST \$ 52.50

Brandy-Orange Sauce. Couscous and Seasonal Vegetables

RACK OF LAMB \$65.50

Tarragon-Red Wine Reduction. Roasted Red Potatoes and Sauteed Fresh Spinach

DESSERT :

-ASSORTMENT INCLUDING-

HOUSE MADE CRÈME BRULEE

FLOURLESS CHOCOLATE TORTE

TRIPLE CHOCOLATE MOUSSE