



## ~ Valentine's at McGill's ~

February 9, 10, 11, and 14, 2017

### *Amuse Bouche, to Start*

#### **A Duo of Soup**

Smoked tomato bisque & cream of broccoli.

or

#### **Creole Dusted Scallops**

Pan seared Digby scallops with lemon brown butter & dressed greens.

or

#### **Cupid's Greens and Things**

Strawberries, blueberries, pickled onion, almonds, mini sweet peppers, spinach & toasted quinoa with maple balsamic vinaigrette.

### *Memorable Main Dishes*

#### **Prosciutto Wrapped Pork Tenderloin**

Herb and cracked pepper crusted Annapolis valley pork tenderloin, wrapped in cured Spanish ham. Finished with a cranberry cabernet sauce. Served with duchess potato and seasonal vegetables.

or

#### **Poached Atlantic Salmon**

Fresh Atlantic salmon poached in olive oil and finished with an orange miso glaze. Served with wild rice and seasonal vegetables.

or

#### **Cornish Game Hen**

Oven roasted game hen, glazed with apricot and spiced rum butter. Served with stacked Yukon gold potato and seasonal vegetables.

### *Sweets for the Sweetest*

#### **Molten Chocolate Cake**

Rich molten chocolate cake with raspberries and cream.

or

#### **White Chocolate Mousse**

Blueberries and white chocolate folded with cream and crushed pistachio.

or

#### **Crepes**

Delicate French crepes with Belgian chocolate and fresh berries.

65 per person plus tax and gratuity

*Ask about our Gastronomic Entrées (pre-order required) Wagyu Beef, Bone-in Ribeye, or Bison Tenderloin...*

*Our menu changes with the seasons and product availability. Our chef and culinary team endeavour to accommodate any special or dietary requests.*

18 Kentucky Court, New Minas NS (902) 681-3225 · mcgillscafe@gmail.com · www.mcgillscafe.com