



ST. VALENTINE'S DINNER AT THE HISTORIC *Elk* MOUNTAIN HOTEL



FLUTE OF PROSECCO ITALIAN SPARKLING WINE 4.50

A TASTER TO START

OYSTER TARTAR DIP & HOME MADE POTATO CHIPS

APPETIZERS

LOBSTER BISQUE WITH SHERRY 7.50

BELGIAN CHEESE CROQUETTES 6.25

GRUYERE, EMMENTAL & PARMESAN COATED WITH BREAD CRUMBS AND DEEP FRIED

CRAB & SWEET CORN CAKE WITH BASIL & JALAPENO SAUCE 7.50



VALENTINO'S SALAD

MIXED SALAD WITH STRAWBERRIES & POMEGRANATES DRESSED WITH A RASPBERRY CHIPOTLE VINAIGRETTE



ENTREES

TRADITIONAL BEEF WELLINGTON 29.95
CHOICE FILET STEAK WRAPPED IN WILD MUSHROOMS, PROSCIUTTO
& PASTRY WITH A MADEIRA & GREEN PEPPERCORN GLAZE SERVED
WITH POTATO GRATIN & MIXED VEGETABLES

LOBSTER NEWBURG 32.00
LOBSTER NEWBURG IS AN OLD-STYLE RICH AND CREAMY LOBSTER
DISH FLAMED WITH COGNAC & SERVED WITH IMPERIAL RICE & WILD MUSHROOM TIMBALE

SAUTÉED DUCK BREAST 27.50
SERVED WITH ORANGE GASTRIQUE*, POTATO GRATIN & WILD MUSHROOMS

CLASSIC BEEF STROGANOFF 27.00
STRIPS OF LEAN BEEF SAUTÉED AND SERVED IN A SOUR-CREAM
SAUCE WITH ONIONS AND MUSHROOMS, SERVED WITH RICE



DESSERT

CHOCOLATE LAVA CAKE, CHOCOLATE SORBET & STRAWBERRIES 7.50

VICTORIAN BAKEWELL TART 7.50

ORIGINATING FROM THE PICTURESQUE TOWN OF BAKEWELL IN THE DERBYSHIRE PEAK DISTRICT IN THE NORTH OF ENGLAND.
SHORT CRUST PASTRY FILLED WITH RASPBERRY & ALMOND CREAM.

ENJOY WITH A GLASS OF AMARETTO DI AMORE 6.00



GLASS OF LIMONCELLO ITALIAN LEMON LIQUEUR
OR
GLASS OF PORT
6.00

* AN ORANGE STOCK REDUCTION