

***The University Club at Queen's***

***Valentine's Dinner  
Tuesday, February 14, 2012***



***Enjoy a delicious 5 course dinner created and prepared by Executive Chef Keith Lee and his culinary team.***

***Dining available from 6:00 pm to 7:30 pm***

***MENU***

***Soup***

*Russian borscht topped with a lemon crème fraiche swirl*

***Appetizer***

*Grilled tiger prawns with a Serrano chilli pepper and corn salsa*

*or*

*Panko crusted Camembert cheese served with a peach and raspberry coulis*

***Salad***

*Hearts of romaine lettuce with strawberries with a hint of fennel tossed in a pomegranate balsamic vinaigrette and topped with honey roasted almonds*

***Main Entree***

*AAA dry aged 8 oz beef striploin topped with a Beaujolais wine sauce*

*or*

*Broiled fillet of halibut served on a citrus, tomato and parmesan cheese risotto topped with a roasted plum tomato salsa*

*or*

*Chicken Cordon Rouge (chicken breast stuffed with goat and parmesan cheese, roasted red peppers and oregano)*

***Dessert cart***

***Coffee or tea or espresso***

*\$ 42 plus taxes and club surcharge –Make your reservations early – limited seating*