

# ROSEWOOD BISTRO AND WINE BAR

## ~ VALENTINE'S DAY ~

### ~ SOUP & SALAD ~

CAESAR	romaine hearts with croutons, parmesan & garlic anchovy dressing	10
GREENS	field greens in a balsamic vinaigrette with cucumber, tomato & red onion	9
SPINACH	citrus vinaigrette with bacon, cashews, goat's cheese & orange segments	12
SOUP	tomato bisque with goat's cheese	8

### ~ APPETIZERS ~

BAKED BRIE	phyllo wrapped brie cheese served with lingonberry chutney	13
SHRIMP COCKTAIL	3 champagne poached prawns with house made cocktail sauce	16
BRUSCHETTA	flatbread with diced tomato, onion, garlic, extra virgin olive oil & fresh herbs	10
FOIE GRAS	seared foie gras with sautéed apples & braised beef and celery root puree	19
CRAB CAKES	served with a trio of sauces, and house made coleslaw	14

### ~ ENTREES ~

RIBEYE	grilled 12 oz. steak with garlic mashed potatoes, bacon & onion demi	34
CHICKEN	supreme with garlic mashed potatoes, truffle & mushroom beurre blanc	22
ATLANTIC SALMON	roasted filet with basmati & wild rice & sauce Provencal	24
LOBSTER	6 oz. Cuban tail with drawn butter, basmati & wild rice	32
AUSTRALIAN LAMB	oven roasted rack, with cassoulet, vegetables & curry cream sauce	39
RISOTTO	wild mushroom, truffle oil & parmesan	19