



La Collina
Restaurant and Bar

VALENTINE'S DAY MENU

FEBUARY 14, 2019

APPETIZERS

CHEESE SACCHETTI

Cheese filled sacchetti pasta with a chive cream sauce, moustrada sauce Vincotto & parmesan cheese \$15

OYSTERS ON THE HALF SHELL

Fresh shucked oyster finished with a jalepeno lemon granite \$13

OYSTERS ROCKERFELLA

Fresh shucked oysters topped with a anise spinach cream and finished with seasoned crumbs \$15

CHEESE STUFFED BACON WRAPPED SHRIMP

Shrimp stuffed with pepperjack cheese, wrapped with bacon flashed fried Served with fried onion strings and chili oil \$13

ENTREES

BAKED SEAFOOD STUFFED LOBSTER

Shrimp, scallops,, crab and ritz cracker stuffed lobster with drawn butter served with choice of tw \$48

8 OZ FILET MIGNON BLUE CHEESE AND BACON

8oz filet stuffed with blue cheese wrapped with bacon seared and served with a blue cheese demi glace \$38

ROSEMARY CRUSTED RACK OF LAMB

Rosemary seared rack of lamb served with a rosemary demi glace \$42

MISO SEARED HALIBUT OVER VEGETABLE UDON

Miso marinated seared Atlantic Halibut served over a vegetable and udon noodle and Miso broth \$32

ROASTED 1/2 DUCK A L'RANGE

Slow roasted orange marinated duck flash fried to serve crisp \$34

**ALL ENTREES SERVED WITH CHOICE OF TWICE BAKED POTATOES OR POTATOES
AU GRATIN AND FRESH GRILLED ASPAPRAGUS**



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VALENTINE'S DAY 2018

DESSERT MENU

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CHOCOLATE BAG

Edible chocolate bag filled with a seasonal mousse, topped with fresh berries and finished whipped cream and a cinnamon cigar

\$13.99

CHOCOLATE SUSHI

Chocolate sushi wrapped around sweet ginger rice, fresh fruit served with chop sticks, candied ginger, sweet wasabi glaze

\$12.99

ROOT BEER FLOAT CAKE

Vanilla cake layer with root beer frosting, you would swear you were drinking a float

\$10.99

CRÈME BRULÉE

Traditional vanilla bean custard torched to order topped with fresh seasonal berries

\$8.99