

Valentines Day at The Pan American

First Course:

Blue corn crusted Kimono oysters with pomegranate drizzle

OR

Spicy crab filled puff pastry with passion fruit sauce

Paired with: Sauvignon Blanc Mohua

Second Course:

Shrimp bisque with grilled shrimp garnish

OR

Salmon Ceviche salad

Paired with: Reisling Wente vineyards

Third Course:

Halibut steak with roasted fennel and champagne dill butter sauce

OR

N.Y. Strip with a mushroom tequila cream sauce

OR

Lobster, chorizo and asparagus mac & cheese

Paired with: Pinot Noir, Malbec Reserva, or Chardonnay Francis Ford Coppola

Fourth Course:

Blood orange farmers cheesecake

OR

Dark chocolate mousse with cherry-crème de cacao compote

Paired with: Inniskillin Icewine from Niagra, Canada

Champagne Toast:

Spicy ganache covered strawberry, Grand Marnier filling

\$80 per person