



OSBERG THE PRESS GANG RESTAURANT

Join us for

Valentine's Day

\$90 with three glasses paired wines or \$65 without

## Valentine's Set Menu 2016

### Amuse Bouche

Togarshi Crusted Tuna Carpaccio-green papaya  
slaw-beet gastrique

### Appetizers (choice of one)

Pork Belly 'Cassoulet' -Served in an Iron skillet-medley of  
lima/fava/edamame beans, brown sugar, quail eggs  
-coconut rice bon-bons- Anciano Gran  
Reserve Temprenello

PG seafood Chowder-fine mirepox of legumes & Lobster  
Knuckle-seared Digby scallop, steamed Halibut, clams and  
mussels with fennel fleurons- Martin Codex Albarino

Seared Digby Scallops with bacon & citrus crust -Maple/  
Balsamic glaze- papaya salad, butternut squash puree  
enhanced with a maple, orange and caraway reduction-  
Wente Chardonnay

Harvest Salad-Urban blue cheese, caramelized pecans-  
raspberry vinaigrette-begium endive, spinach, rocket  
and chicory leaves- pomello and toasted pumpkin seeds-  
Stoneleigh Sauvignon Blanc

### Mains (choice of one)

Seared Darne of Cape D'Or Salmon -on a bed of shaved  
savoy, Asparagus and sautéed oyster mushroom fondue.  
Purple Yam Ribbons scented with orange reduction-pressed  
butternut squash quenelles- Stoneleigh Pinot Noir  
Arctic Char fillet and tiger prawns-warm beluga lentil and  
red quinoa salad , caper, courgette and eggplant-salmon  
caviar sauce- Planters Ridge Reisling

Smoked Duck breast-Ginger and orange scented jus-,  
cognac cured and pressed and seared liver torchon, and  
sweet potato gratin- Stoneleigh Pinot Noir

Lamb Rack crusted with pistachio and pumpkin seed, Sweet  
Potato Fondue - 24 h tomato confit, parmesan shavings and  
rosemary -port jus- McManis Petite Sryah

### Dessert

Decadent Chocolate Croquant and Vanilla Crème Brulee  
duo-mini chocolate macaroon and raspberry coulis- Ben-  
jamin Bridge Non-Vintage bubbly

Call today to make a reservation! 902 423 8816