



## Braxton's Valentine's Table D'hote Menu

Amuse bouche

### First Course

Cheese & Charcuterie Board  
Local and Imported Cheeses  
Smoked Duck Breast, Veal Tartare,  
Blueberry Salmon Gravlax, House Pickle  
Condiments, Crustini

### Second Course

Beetroot Carpaccio,  
Pea shoot and Herb Salad,  
Whipped Chevre

### Third Course

Choice of:  
Bone-in NB pork chop on Yam Mash  
Beef Tenderloin Dauphinoise Potato  
Seared Scallops on cauliflower puree  
Herb Roasted Chicken Supreme Basmati  
Wild Mushroom Risotto

### Fourth Course

Dessert platter for two to include:  
Cinnamon Spiced Crème Brule  
Chocolate & Peanut butter Cheesecake  
Strawberry & Cream Macarons

Coffee or Tea

**\$159 for 2 people**

