



BE MY  
VALENTINE!

# VALENTINE'S WEEK AT THE HIGHLEVEL DINER

Wednesday Feb 8th to  
Tuesday Feb 14 inclusive

Dinner service will start daily at 3 p.m.

Three courses - 35.00

Dinner for Two - 70.00

(Choice of Appetizer & Entrée with dessert)



## APPETIZERS:

- ♥ APPETIZER TO SHARE - Trio of Local cheeses accompanied by fresh fruit, housemade crackers and balsamic pomegranate reduction. ~Fairwinds farms Chèvre ~Sylvan star Gouda ~The Cheesiry Sheep's Pecorino

OR INDIVIDUAL CHOICE OF

- ♥ FEATURE SALAD: Mixed greens with fresh strawberries, julienne red onion and candied pecans with white balsamic cracked peppercorn vinaigrette
- OR SOUP DU JOUR (ask your server)



## CHOICE OF ENTREES:

- ♥ Chicken Oscar: Roasted chicken supreme layered with crab and house made hollandaise over truffled mashed potatoes with seasonal vegetables
- ♥ Wild sockeye salmon: Wild sockeye fillet with sautéed shrimp over Swiss chard Orzo Risotto Alla Parmigiana with Basil Pernod cream reduction and seasonal vegetables

DESSERTS TO SHARE: CHOCOLATE PASSION DUO - Dark Chocolate Pate, White Chocolate Mousse and local Passionfruit sorbet with crisp tuile and fresh organic strawberries OR Highlevel Diner Bread Pudding



TRUE  
LOVE

**Be Mine**

THIS WEEK ONLY: we are offering all of our wine by the bottle at  
\$25

On Tuesday, February 14, we will reserve a table for any size party for dinner.  
We will have 2-hour seatings starting at 4:00 p.m.

