



# Vegan Valentine's Day Menu

February 14th, 2021

## CHEF'S AMUSE



## APPETIZER

### Tortellini of Love

Red pasta stuffed with Artichoke, Spinach and "follow your heart" cheddar cheese sautéed in extra virgin olive oil, tomato, garlic and garden herbs

or

### Crispy Battered Heart of Palm

Served with curry-agave-garlic aioli and baby lettuce leaves



## MAIN COURSE

### Cucumber Stoba

Locally inspired dish prepared with Aruban Cucumbers simmered in a tomato reduction, served with whole weed orzo pasta and mixed vegetables

or

### Polenta Timbal

Sauteed garlic spinach and mushrooms on a bed of tasty soft polenta bottom, topped with crispy corn chips julienne



## DESSERT

### Red Velvet Mango Strawberry Delight

Red velvet cake, mango mousse and fresh strawberries layered in a glass served with chocolate chips and roasted hazelnuts

## COFFEE | TEA

Including a glass of bubbles and a Rose for your Loved one

\$45  
per person

