

Cuisine & Passion

Eat well. Save time.

2297 St. Joseph Blvd., Orléans, ON K1C 1E7
613-845-1090 • chefmarc@cuisinepassion.ca



Happy Valentine's Day!

No need to squeeze into yet another over-booked restaurant this Valentine's Day. Why not try something different this year? Our five-star, four course, take-home dinner is just \$46 per person and is your first-class ticket to romance!

First Course

Wild rice crackers with spinach dip

Second Course

Artichokes, tomato and goat cheese tart
(Reheat in hot oven at 350F for 8-10 minutes.)

Main Course

Braised boneless beef rib with guava jus
(Place in hot oven at 350F for 15 minutes.)

OR

Salmon pillow filed with crab salad
(To reheat, place in hot oven at 350F for 10 minutes.)

Both are served with Mushroom-stuffed Potatoes and an Asparagus bundle wrapped with prosciutto
(To reheat, place in hot oven at 350F for 10 minutes.)

Dessert

Opera Cake

Recommended wines

With beef:

J. LOHR SEVEN OAKS CABERNET SAUVIGNON | California | VINTAGES 656561 | 750 mL | \$21.95
Every time Vintages released this wine, it disappears at lightning speed! Fortunately, they labeled it an *Essential* to ensure that it's always available. Full bodied, sweet centred and aged in oak for more than a year, this densely coloured red is packed with intense aromas of black cherry, blackcurrant, cedar, vanilla, and spices.

With prawns:

OYSTER BAY SAUVIGNON BLANC | New Zealand | VINTAGES 316570 | 750 mL bottle | \$18.95
This classic New Zealand Sauvignon Blanc shows exuberant aromas of gooseberry, grass, cream of asparagus, jalapeño peppers, and melon. It's intense and lively with crisp acidity and a lingering, slightly mineral finish.