



Wild Pear Dine-In Valentine's Menu '26

Appetizers

Prawn & Avocado Cocktail - U15 poached prawns, avocado, chopped lettuce, lemon juice, sea salt, tomato-horseradish sauce \$22

Skillet Brie - double cream brie, goat cheese, roasted grapes, apricots, honey, rosemary, hazelnuts \$18

Italian Sausage, Artichoke Heart & Spinach Stuffed Mushrooms - with Parmesan cheese \$15

Three Courses

Select one from each course, price is based on Main entree.

First Course/Starter:

Wild Pear Salad (GF) - mixed greens, fresh pears, candied pecans, blue cheese crumbles, roasted pear vinaigrette.

Coconut Curry Butternut Squash Soup (GF) - house signature soup, dinner roll, butter

Kale Caesar Salad (GF) chopped kale, fried garbanzo beans, shaved Parmesan, Caesar dressing

Second Course/Main:

Filet Mignon (GF) - 6oz filet, blue cheese butter, red wine demi-glace, olive oil & garlic poached new potatoes, buttered asparagus \$75

Salmon Oscar (GF) - roasted wild caught salmon, Dungeness crab, lemon-tarragon aioli, olive oil & garlic poached new potatoes, buttered asparagus \$70

Stuffed Chicken Milanese - Prosciutto wrapped stuffed chicken breast, with artichoke, spinach & Parmesan, mushroom risotto, arugula salad \$60

Seafood Mac - shrimp, lobster & crab, three cheese sauce, macaroni, toasted herbed breadcrumbs \$55

Wild Mushroom Risotto (GF) - with roasted wild mushrooms, crispy shallots, shaved Parmesan Reggiano \$50

Deluxe Burger - 6oz choice beef patty, bacon strips, brie cheese, lettuce, smoked tomato jam, aioli on a pub bun, with truffled russet fries, stone ground mustard aioli \$45

Third Course/Dessert:

Croissant Bread Pudding - Salted caramel sauce, whipped cream

Chocolate Pot de Creme (GF) - silky rich French chocolate pudding, hazelnut praline cookie

Pistachio Olive Oil Cake - whipped buttercream, pistachio praline, raspberry

Key Lime Tart - Key lime custard, shortbread crust, whipped cream

Thank you for joining us this evening. An automatic 20% service fee will be added to your bill.