



GATEWAY CANTEEN

Valentine's Day Dinner



FIRST COURSE CAESAR SALAD

Served wedge style with Roma Crunch lettuce topped with diced pancetta, parmesan crisps, house-made croutons, and finished with a traditional house-made Caesar dressing.

SECOND COURSE SHRIMP TAGLIATELLE

Tagliatelle pasta cooked al dente and tossed with a brown butter, garlic, white wine and lemon sauce. Finished with jumbo shrimp, diced tomatoes, wilted spinach, and fresh diced parsley.

THIRD COURSE FILET MIGNON

8 oz season filet mignon, cooked to your desired temperature, and finished with a gorgonzola cream sauce. Served with sauteed white asparagus and potatoes dauphinoise.

FOURTH COURSE CREME BRULEE CHEESECAKE

A delicate vanilla bean cream layered with rich cheesecake and topped with caramel glaze and finished with caramelized sugar.

All reservations include a carriage ride, dinner, non-alcoholic beverages, all applicable taxes and gratuity.

