

Viva Cucina Group Menu 2017

Class menu includes Main dish, two Side dishes and Dessert. The Price is per person.

- 1. Roasted Filet Mignon Tenderloin with Port Wine Reduction** **\$99**
sauce served with oven roasted carrots and corn, and garlic and herb mashed Yukon gold potatoes

- 2. Oven Roasted Salmon with tomato, caper and herb sauce** **\$90**
served with a medley of brown, white and wild rice and oven roasted seasonal vegetables topped with parmesan cheese

- 3. Herb Roasted Pork Tenderloin with Port Wine Reduction** **\$90**
sauce, served with fresh roasted three color squash and Creamy herb polenta with parmesan cheese.

- 4. Chicken Piccata with fresh lemon and caper sauce** **\$82**
served with herb mashed potatoes and oven roasted fresh asparagus sprinkled with parmesan cheese

- 5. Grilled Skirt Steak marinated in a ginger Hoisin sauce** **\$89**
served with Yukon gold "smashed" potatoes with truffle oil, sour cream and green onion salad with Roquefort cheese, sliced pears, drizzled with a Champagne vinaigrette dressing

- 6. Creamy Risotto with Asparagus, Lemon and grilled Prawns** **\$79**
served with a fresh Spring mix salad with fresh seasonal berries, herb croutons and drizzled with a white balsamic vinaigrette dressing



The menu includes dessert from the dessert menu on page 2

DESSERT MENU

*Individual Chocolate Lava Cakes
served with fresh whipped cream*

*Banana Foster with Pineapple, vanilla bean
ice cream, served on a delicate puff pastry*

*Decadent Chocolate Torte topped with
fresh whipped cream*

*Fresh pear, apple and cranberry Crisps,
topped with fresh whipped cream*

