

Menu of Love

February 14, 2015

Oasis grille
restaurant & wine lounge

1st Course

Sampler Platter to Share (vegetarian option available)

- PUMPKIN BORANI** pumpkin sautéed in olive oil, peppers & garlic, topped with garlic-yogurt sauce
CAPRESE fresh mozzarella slices, roma tomatoes, fresh basil topped with balsamic reduction & olive oil
GREEK DOLMATHES grape leaves stuffed with rice seasoned with lemon & dill, served with tzatziki sauce
FIERY SHRIMP grilled tiger shrimp topped with a creamy basil pesto sauce and pine nuts on roma tomatoes

2nd Course

Please select 1 per person

MEDITERRANEAN

romaine lettuce, feta cheese, roma tomatoes, cucumbers, olives & pine nuts with balsamic vinaigrette

SPRING HONEY

mixed greens, strawberries, goat cheese, raisins and pistachios with honey-raspberry vinaigrette

3rd Course

SHISH KABOB PLATTER FOR 2

filet mignon skewer, shrimp skewer, chicken skewer & ground sirloin skewer, served with seasoned basmati rice, cilantro chutney & tomato-lime salata

OR

Please select 1 per person

OASIS GRILLED SALMON

with garlic mashed potatoes & grilled asparagus topped with garlic-butter, tomatoes, onions & capers

GARLIC LAMB SHANK

served with creamy garlic mashed potatoes, grilled asparagus and garlic-rosemary infused sauce

MOROCCAN STUFFED CHICKEN

stuffed with asiago cheese & roasted vegetables in a spicy red pepper sauce

served with grilled asparagus and garlic mashed potatoes

AUSHAK

leek & cilantro tortellini topped with garlic-yogurt and a zesty meat sauce

MEDITERRANEAN PASTA (vegetarian)

leek & cilantro tortellini in a zesty basil pesto sauce topped with pine nuts & parmesan cheese

4th Course

Dessert To Share

OASIS PARADISE

sweetened cream topped with mango sauce & fresh strawberries

HAZELNUT HEAVEN

chocolate hazelnut mousse layered with chocolate cake drizzled with caramel sauce

5th Course

Chocolate covered strawberries & glass of champagne infused with pomegranate juice

\$75 per person all inclusive

Happy Valentine's Day

2014

