

# Valentines Day Menu 2012

## Starters

**Soup of the Day** - A choice of either a delicious homemade farm style creamy chicken & mushroom soup or a leek & potato soup.

**Fresh Oysters** - Five fresh Luderitz oysters topped with caviar.

**Scottish Salmon** - Seared escalope of Scottish salmon resting on a bed of shaved fennel salad, finished with a chive beurre blanc sauce.

**Springbok Carpaccio** - Splashed with extra virgin olive oil, deep fried capers and shavings of parmesan cheese.

**Mussels & Crispy Bread** - Steamed Mussels with leeks, garlic and white wine, served with crispy garlic mayonnaise crouton

**Bobotie Won-ton** - A Vegetarian blend with Cape Malay spice and served with sweet tomato relish

**Chef's Salad (v)** - A selection of Asian greens topped off with litchi, toasted pecan nuts and soft gorgonzola cheese.

## Mains

**Eric's Prawns** - Whole queen prawns simmered in our version of sauce Naçionale, rounded off with a dash of Parmigiano.

**Catch of the day** - Baked Dorado served with chickpeas, courgettes & potato casserole.

**Char-grilled beef fillet** - Flame-grilled to Medium & served with layers of roasted capsicums, grilled brinjal and baby marrow served with roasted potatoes, basil pesto and balsamic jus

**Venison Pie** - Kudu Goulash slow braised in Champagne and lavender topped with Crisp puff pastry and served with garden vegetables and a wild mushroom sauce.

**Glazed Duck** - a Browns classic - aromatic Crispy Duck on a creamy potato and pear bake with a Sambucca and wild berry jus

**Penne Peperonata** - Roasted Mediterranean Vegetable tossed off with baby plum tomatoes, Italian parsley and olive oil, finished with Parmesan shavings

## Deserts

**Trio of Fruit Sorbets or Ice Creams** - are served in a biscuit cups finished with a chocolate sauce or berries coulis. Three scoops in a portion. Ice Cream flavours are Chocolate, Vanilla & Neapolitan. Sorbet flavours are Lemon, Passion Fruit & Mixed Berry.

**Crème Brûlée** - Traditional vanilla crème Brûlée topped with a burnt sugar crust.

**Chocolate Torte** - A smooth dark chocolate torte resting on a crunchy nut base finished off with tangy wild berry compote.

**Fresh Fruit Platter** - Fruit Platter served with mixed berries and strawberry sauce.

**Cake of the Day** - An indulgent chocolate mousse cake.



**Browns**  
of Rivonia  
est. 1990

We are located at 21 Wessels Road in Rivonia.  
Telephone : +27 (0) 11 803 - 7533 /  
Fax : +27 (0) 11 803 7605  
Web: [www.browns.co.za](http://www.browns.co.za)  
Email: [info@browns.co.za](mailto:info@browns.co.za)