

 MENU DE LA ST VALENTIN 
FEBRUARY 14TH, 2019 / \$100 PER PERSON

SALADE CACAO

Field Greens, Tomatoes, Hearts of Palm, Walnuts, Golden Raisins, Goat Cheese,
Balsamic dressing

or

BISQUE DE HOMARD

Lobster Bisque with Chives and White Truffle Oil

or

BURRATA

Burrata, Beets, Sunflower Seeds, Heirloom Tomatoes, Olive Oil, Fig Reduction



COQUILLES ST JACQUES

Grilled Scallops, Shiitake Mushrooms, Fennel Cream Sauce

or

PÂTÉ DE FAISAN

Pheasant Pâté, French Cornichons, Mixed Greens

Or

CREVETTES EPICEES

Sauteed Shrimp in Tomato White Wine Sauce with Chili Pepper, Shallots, and Parsley



TROU NORMAND

Lemon Sorbet with a Splash of Absolut Citron



FILET MIGNON GRILLÉ

Grilled Filet Mignon, Sautéed Asparagus, Polenta Cake, Black Truffle Red Wine Reduction

or

MAHI MAHI GRILLÉ

Grilled Mahi Mahi, Sweet Potato Gratin, Broccolini, Saffron Caviar Beurre Blanc Sauce

or

MAGRET DE CANARD

Pan Seared Duck Breast with Sweet Potato Gratin, Sautéed Spinach and Mushrooms,
Ginger Cherry Sauce

or

CARRÉ D'AGNEAU AUX HERBES

Herb Mustard and Panko Crusted Rack of Lamb, Polenta Cake, Baby Carrots,
Marchand de Vin

or

RAVIOLI AUX CHAMPIGNONS

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Carole Sauce



CACAO MOUSSE (pair with Port Tawny 10 \$11)

Chocolate Mousse, Sugar Tuile, Dulce de Leche

or

TRIO CRÈME BRÛLÉE (pair with Carmes de Rieussec, Sauternes \$12)

Vanilla, Chocolate, Flavor du Jour

or

LEMON MASCARPONE MOUSSE CAKE (pair with Nivole, Moscato D'Asti \$10)

Raspberry Coulis Sauce

*Due to a high volume of reservations, we kindly encourage a maximum 2 hours seating period.