



# MENU DE LA ST VALENTIN

FEBRUARY 14TH, 2018 / \$100 PER PERSON

**Cocktail de la Saint Valentin (Strawberries, Orange Vodka, Champagne) \$15**

## SALADE CACAO

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

or

## BISQUE DE HOMARD

Lobster Bisque with Chives and White Truffle Oil

or

## SALADE DE BETTERAVES ET MOZZARELLA

Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds, Balsamic and Olive Oil



## COQUILLES ST JACQUES SAUTÉES

Pan Seared Sea Scallops, Red Beets, Crumbled Blue Cheese, Roasted *Pistachio*, *Extra Virgin Olive Oil*, *Balsamic Reduction*

or

## PÂTÉ DE FAISAN

Pheasant Pâté with Blackberries, French Cornichons, Fresh Relish

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, Green Beans, Blue Cheese Polenta Cake, Black Truffle Red Wine Reduction

or

## MAHI MAHI GRILLÉ

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

or

## MAGRET DE CANARD

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

or

## CARRÉ D'AGNEAU AUX HERBES

Herb, Mustard and Bread Crusted Rack of Lamb with Asparagus, Herb Potato Cake, Rosemary Jus

or

## RAVIOLI AUX CHAMPIGNONS

Portobello Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Fresh Tomato Basil Sauce



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

or

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

Vanilla, Mango and Chocolate

or

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

Raspberry Champagne Sauce

\*Due to a high volume of reservations, we kindly encourage a maximum two hours seating period.  
Thank you for your understanding.