

# Valentine's Day Menu

Choice of 1 Appetizer, 1 Main course, 1 Dessert

## APPETIZERS

**Lobster Bisque**

**Endive Salad** with Blue Cheese & Walnuts

**Baked Brie** with honey & truffle glazed réduction in puff pastry

**Snails** with garlic & parsley butter

**Homemade Duck Foie Gras** with Toasts & chutney (+\$5)

**Baby scallops vol au vent** with cherry tomatoes, garlic & parsley sauce, puff pastry

**Homemade crab cake** with celery remoulade & tartare sauce

**Moules Provençales gratinées** half shell with garlic & parsley butter

## MAIN COURSE

**Grilled Filet Mignon** with mashed potatoes, asparagus, Bordelaise sauce (+\$5)

**Steak Frites** with peppercorn sauce

**Grilled Baby Lamb Chops** with potato gratin, haricots verts, rosemary jus

**Canard à l'orange** duck breast with roasted red potatoes, green beans, orange sauce

**Roasted Sea Scallops** with Risotto & Porcini mushroom sauce

**Red Snapper** with zucchini tagliatelle, Grenobloise sauce

**Seafood pasta** shrimp, mussels, calamari, clams, white wine garlic sauce, fettuccine pasta

## DESSERTS

**Chocolate Lava Cake** with Vanilla Ice Cream

**Vacherin** strawberry & vanilla

**Lemon Tart**

**Crème brûlée**

**White chocolate mousse** with mixed berries

**Chocolate soufflé** (+\$5)

**\$70 per Person (Tax & Gratuity not included)**

*Et Bon Appétit bien sur!*

# Le Tout Va Bien

Consuming raw or undercooked food may increase your risk of foodborne illness