

VALENTINE'S MENU

3 courses menu \$70

APPETIZERS \$20

FOIE GRAS

Duck Liver Mousse, Served with Toast, Gingerbread, Fig Chutney

BEETS - AVOCADO TARTARE

Roasted Beets, Avocado, Shallots, Tomatoes, Goat Cheese Glazed Sauce

OYSTERS (6)

Mignonette

FRIED BRIE CHEESE

Filled With Mascarpone Cream, Panko Crust, served w / Arugula, Granny Smith salad

VOL-AU-VENT

Puff Filled Chicken, Mushroom Creamy Sauce

ENTREES \$38

SHORT RIBS

Red Wine Reduction Sauce, Mashed Potatoes, Confit Shallots

OCTOPUS

Lemon-Garlic Sauce, Roasted Sweet Potatoes & Brussels Sprouts

SEAFOOD GRATIN

Bechamel, Sea Scallop, Shrimps, Mussels, Bread Crumb, Gratin Cheese

TRUFFLE MUSHROOM FETTUCCINE

Fresh Fettuccines, Truffle Mushroom Duxel, Creamy Sauce

LAMB HIND SHANK

Preserved Lemon, Onions, Olives, Cilantro, carrots, zucchinis, served with Semolina

PERIGOURDINE SALAD

Frisée, Smoked Duck Breast, Bacon, Gorgonzola, Foie Gras, Walnut, Roasted Potato, Egg
Raspberry Vinaigrette

DESSERTS \$14

CRÈME BRULEE

The Classic

PROFITEROLLE

Puff filled Vanilla ice cream, Chocolate Sauce, Almonds, Whipped Cream

CRÊPE SUZETTE

Orange reduction Sauce, Flambée with Grand-Marnier