Valentines Dinner for Two

Special Appetizers

AU GRATIN LOBSTER TARTLET

Homemade tart with cognac flambeed lobster finished with a creamy Hollandaise sauce +12

RIB EYE PINCHOI

Thinly sliced scalloped Rib Eye over a spinach pure on toasted ciabatta +12

— 1st Course —

Choice of one each

LOVELY GREENS

Organic mixed baby greens tossed with apple caramelized walnuts & roquefort cheese in a raspberry vinaigrette

Or

LOBSTER BISQUE

Creamy French onion soup made with lobster, celery, onion & white wine

Or

SOUPE A L'OIGNON

Classic french onion soup with garlic, thyme, laurel, white wine, Gruyere cheese & cruton

— 2nd Course —

Choice of one each

DUCK CONFIT A l'ORANGE

Crisp pekin duck cooked in its own juices with a bright sweet and sour orange sauce, served with broccoli and a traditional brie stuffed pear

Or

MAHI MAHI VERONIKE

Oven baked Mahi with a french cheese crust over a vegetable medley in a classic french grape sauce

Or

FETTUCCINII CON GAMBERI

Sautéed shrimp, sun-dried tomato and pine nutes in a creamy pesto sauce

Or

FILETE de RES EN SALSA DE ENELDO

Tender filet mignon in a creamy and aromatic dill sauce served with mashed potatoes and sauteed veggies.

— Dessert —

MOUSSE AU CHOCOLAT

Dark chocolate mousse with raspberries and mint

TARTA TATIN

Traditional french caramelized apple tart served with french vanilla ice cream