

# Happy Valentine's Day!!

## LOBSTER BISQUE EN CROÛTE

### FOIE GRAS TERRINE

Fig preserve, toasted brioche

### COQUILLES ST. JACQUES

Sea scallops, mushrooms, light cream sauce,  
cheese and garlic, parsley crust



### SMOKED SALMON TERRINE

Salmon cured in cognac,  
finished with cream cheese and dill

### SALADE LAITUE ET NOIX

Boston lettuce with pecans,  
blue cheese crumbles, and  
mustard seed vinaigrette



### BEEF AND LOBSTER

Tournedos of beef, port wine truffle sauce,  
served with lobster thermidor,  
au gratin potatoes and fresh vegetables

### CARVED ROAST RIBEYE

Ribeye roasted to your preference,  
served with house vegetables,  
cheese and bacon stuffed twice baked potato

### PAN-ROASTED SEA BASS

Butter roasted Sea Bass  
Served with fennel beurre blanc  
house vegetable and starch of the day



### SOUFFLÉS

Grand Marnier, Chocolate, Raspberry

### PEAR STRUDEL

served with vanilla sauce  
And ice cream

### CHOCOLATE MOUSSE

85. per person

## LOBSTER BISQUE

### SHRIMP ANDRÉ

Tomato concassée, champagne beurre blanc,  
and capers

### TARTE À L'OIGNON

Caramelized onions, bacon bits,  
herb goat boursin cheeses



### BISTRO SALAD

Assorted wild greens, vegetables and croutons  
tossed in a light champagne mustard vinaigrette



### DUCK À L'ORANGE

Braised red cabbage,  
sweet potato parsnip pie

### TENDERLOIN FILET

Beef tenderloin topped with assorted wild  
mushrooms and port wine truffle sauce,  
served with au gratin potatoes and  
fresh vegetables of the day

### PAN-ROASTED SALMON

Topped with crab meat and béarnaise sauce,  
house vegetable and starch of the day



### CRÈME BRULÉE

Served with raspberries

### CRÊPE SUZETTE

Crêpes served with a hot sauce of caramelized sugar,  
orange juice and Grand Marnier

### APPLE TART

Served warm with caramel ice cream

Substitute a soufflé for an additional \$6.

75. per person

