

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,
Cream Cheese, Dill

SALADE LAITUE ET NOIX

Boston Lettuce, Candied Pecans,
Blue Cheese Crumbles,
Mustard Seed Vinaigrette



BEEF AND LOBSTER

Tournedos of Beef
Classic Lobster Thermidor
Port Wine Truffle Sauce
Vegetable, Starch

PAN-ROASTED TROUT

Butter Roasted Trout
Crab Meat, Beurre Blanc
Vegetable, Starch



SOUFFLÉ

Chocolate or Raspberry

CHOCOLATE TEMPTATION

Layerd Cake, Chocolate Genache

\$89. per person*

*You may substitute from
the right side



LOBSTER BISQUE

SHRIMP ANDRÉ

Tomato Concassée
Champagne Beurre Blanc
Capers

TARTE À L'OIGNON

Caramelized Onions, Bacon Bits
Herb Goat Boursin Cheeses



WEDGE SALAD

Iceberg Wedge
Blue Cheese Crumbles
Bacon Strip
Creamy Italian Dressing



DUCK À L'ORANGE

Braised Red Cabbage,
Sweet Potato Parsnip Pie

CARVED ROASTED PRIME RIB OF BEEF

Vegetable, Starch

PAN- ROASTED SALMON

Crab Meat, Beurre Blanc
Vegetable, Starch



CRÈME BRÛLÉE

Vanilla Custard, Caramelized Sugar

CLASSIC CRÊPE SUZETTE

Orange, Grand Marnier Sauce

\$79. per person*

*Upgrade to a Soufflé for \$6.