

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 of the day

ROAST RIBEYE

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

PAN-ROASTED TROUT

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



SOUFFLÉS

Grand Marnier, Chocolate, Raspberry

TARTE AUX POIRES À L'ANCIENNE

Old-fashioned French pear tart

MILLEFEUILLE ST. HONORÉ

Layered puff pastry with St. Honoré cream

80. per person

CREAM OF CAULIFLOWER

Garnished with crab meat, finished with curry cream

SHRIMP ANDRÉ

Tomato concassée, champagne beurre blanc, and capers

TARTE À L'OIGNON

Caramelized onions, bacon bits, herb goat boursin cheeses



SALADE LAITUE ET NOIX

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

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 \$5

70. per person

