

Happy Valentines Day!!

LOBSTER BISQUE EN CROUTE

FOIE GRAS TERRINE

Fig preserve, toasted brioche,
glass coteaux du layon

COQUILLE ST. JACQUES

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



ASSORTED WILD GREENS

Smoked breast of duck, warm poached quail
egg with caramelized candied almonds and
walnut oil vinaigrette

BOSTON LETTUCE

Pecans, blue cheese crumbles,
mustard seed vinaigrette



FILET AND LOBSTER

Roast tenderloin of beef with truffle sauce
and lobster tail, served with au gratin potatoes,
haricot verts and carrots with thyme

RACK OF LAMB PERSILLE

Roasted rack of lamb with garlic and herbs,
served with rosemary au gratin potatoes and a
watercress salad



SOUFFLES

Grand Marnier, Chocolate,
Raspberry

CHOCOLATE OPERA

Rich Chocolate Mousse
layered in three chocolates
topped with ganache,

75. per person

CREAM OF CAULIFLOWER

Garnished with crab meat
finished with curry cream

SHRIMP ANDRE

Tomato confit, champagne beurre blanc
and capers

ONION TART

Caramelized onions, bacon bits,
herb goat boursin cheeses



BOSTON LETTUCE

Pecans, blue cheese crumbles,
mustard seed vinaigrette



DUCK A L'ORANGE

Lavender honey glaze, 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,
haricot verts and carrots with thyme

GROUPER ANDRE

Filet of Grouper topped with bay shrimp and
beurre blanc, served with au gratin potatoes,
haricot verts and carrots with thyme



CRÈME BRULÉE

Raspberries

CREPE SUZZETTE

Crepes served with a Grand Marnier sauce

APPLE TART

Served warm with caramel ice cream

6L per person

