



Menu des Amoureux

Tuesday, February 14
\$70 per person

Hors D'Oeuvres

Four Raw Oysters Mignonette
Smoked Salmon, Toasted Brioche Capers
Spring Mix Salad with Panko Crusted Goat Cheese
Belgium Endive, Avocado and Shrimp in Dijon Mustard Dressing
Fresh Maine Lobster Bisque with Lobster Bits
Escargots Bourguignon in Garlic Parsley Butter
Pan Seared Foie Gras with Pear Poached in Red Wine +10.

Entrées

Pan Seared Sea Scallops Parisienne
Halibut Fillet, Champagne Sauce
Lobster and Mushroom Risotto
Duck a l'Orange with Wild Rice and Brussel Sprouts
Grilled Domestic Lamb Chops with Potato Gratin
Beef Wellington

Desserts

Coconut and Lemon Sorbet
Chocolate Mousse
Hazelnut Crème Brulée
Passion Fruit Baked Alaska for two
Gateau au Chocolat for two
Four Assorted Macaroons
Chocolate Souffle for two +5.