



Menu des Amoureux

Wednesday, February 14, 2018

\$70 per person

Hors D'Oeuvres

Four Oysters Roquefeller
Our Smoked Salmon and Salmon Pate
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 Provencale
Halibut Fillet, Champagne Sauce
Lobster and Asparagus Risotto
Duck a l'Orange with Wild Rice and Brussel Sprouts
Grilled Domestic Lamb Chops with Potato Gratin
Beef Tenderloin Wellington

Desserts

Passion Fruit and Raspberry Sorbet
Chocolate Mousse
Hazelnut Crème Brulée
Passion Fruit Baked Alaska (for two)
Chocolate Lava Cake
Four Assorted Macaroons
Chocolate Souffle for two +5.