



Menu des Amoureux

Wednesday, February 14, 2024

\$85 per person

Prix fixe Only

Hors D'Oeuvres

Four Oysters Mignonette
Fresh Maine Lobster Bisque with Lobster Bits
Our Smoked Salmon and Salmon Pate
Spring Mix Salad with Panko Crusted Goat Cheese
Belgium Endive, Pear and Brie Cheese Salad
Escargots Bourguignon in Garlic Parsley Butter
Pan Seared Foie Gras with Pear Poached in Red Wine (+10)

Entrées

Wild Mushroom Risotto
Pan Seared Sea Scallops Provençale
Sea Bass in Champagne Sauce, Black Chanterelles, Caviar
Duck Magret à L'Orange Sanguinaire with Wild Rice
Grilled Lamb Chops with Potato Gratin
Venison Medallions, Blueberry Sauce, Spätzle
Veal Chop, Cream of Wild Mushroom Sauce
Beef Tenderloin Wellington, Fresh Truffle

Desserts

Passion Fruit and Raspberry Sorbet
Chocolate Mousse
Vanilla Crème Brûlée
Heart Shaped White Chocolate Raspberry Cake
Four Assorted Macaroons
Chocolate Souffle (+5)