



Menu des Amoureux

Saturday, February 14, 2026

\$95 per person

(tax and gratuity not included)

Prix fixe Only

Hors D'Oeuvres

Four Beau Soleil Oysters Mignonette
Fresh Maine Lobster Bisque with Lobster Bits
Our Smoked Salmon and Salmon Pâté
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 Poached Pear in Red Wine (+10)

Entrées

Wild Mushroom Risotto
Pan Seared Sea Scallops Provençale
Striped Bass, Caviar and Champagne Sauce
Duck Magret à l'orange Sanguinaire with Wild Rice
Grilled Lamb Chops with Potato Gratin
Venison Medallions, Blueberry Sauce, Spätzle
Veal Chop, Cream Chanterelle Mushroom Sauce
Beef Tenderloin Wellington, Fresh Truffle

Desserts

Passion Fruit and Raspberry Sorbet
Mousse Robuchon au Chocolat
Vanilla Crème Brûlée
Heart Shaped Chocolate Cake, Strawberry Coulis
Petit Fours Macarons
Grand Marnier Souffle (+5)