



Valentine's Dinner

Hors d'oeuvres

Raviole de champignon sauvage

Wild mushrooms ravioli in a creamy cognac sauce and parmesan

Appetizers

Lobster bisque or French onion soup

Traditional Maine lobster bisque or french onion de soup

or

Seafood vol au vent

Puff pastry filled with octopus, mussels, shrimps and salmon with sauce

Mornay

or

Beets citrus winter salad

Goat cheese quenelle, Beets, watercress, candied nuts, orange supreme and

Dijon citrus vinaigrette

or

Duo du Perigord

Duo de terrines foie gras et rillettes de canard, with onion & fig jam, cornichons, toasted brioche and finished with a delicate fig glaze.

Entrees

Lobster and seafood bouillabaisse

Traditional Provençal lobster stew with saffron-infused broth, market fish, shellfish, lobster, steamed potatoes, croutons and rouille

or

Atlantic salmon opera

Atlantic pan grilled salmon, roasted red cabbage, artistry rice pilaf paired with a creamy Sauterne reduction

or

Striploin Surf and Turf*

12 oz angus NyStrip, seared lobster tail, fingerlings potatoes, asparagus and green peppercorn sauce

or

Coq au vin

Roaster chicken in a red wine sauce with lardons, mushrooms, carrots, celery and yukon gold mashed potatoes

or

Truffles vegetable Risotto

Creamy risotto with seasonal vegetables, finished with shaved black truffles.

Desserts

Quartets of seasonal mini desserts

or

Heart shaped strawberry profiterolle for 2

or

Black forest chocolate cake

4 courses menu \$95 +tax & gratuity 22% *Surf N Turf +\$20