



# 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

### **Terrine de foie Gras**

Terrine de foie, onion & fig jam, with 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, 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

### **Creme brulee cheese cake**