



# 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**

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