

“Valentine’s Dinner Menu”

Sunday, February 14th, 2010

Choice of Appetizer:

Wild Mushroom Ragoût on Crispy Polenta with Comte Cheese

Or

Classic Shrimp Cocktail

Or

Bloc de Foie Gras with Confit D’Oignon

(Terrine of Foie Gras with Toasted Brioche & Onion Marmalade)

Or

Shrimp and Sesame Sticks with Apricot Dipping Sauce

©

Choice of Soup or Salad:

Thai Chicken Soup with Coconut Milk, Kaffir lime Leaf & Fresh Basil

Or

Spinach Salad with Almonds and Kumquats with an Asian Dressing

©

Choice of Main Course:

Bouillabaisse with Rouille

(French Traditional Seafood Stew with Shrimp, Mussels,
Clams & Lobster Tail, seasoned with Saffron, Fresh Herbs & Pernod
Served with a Delicious Rustic Toast & Garlic Spread)

Or

Oven Roasted Filet Mignon stuffed with Goat Cheese,
Sun dried Tomatoes & Fresh Basil wrapped with Pancetta,
Served with Fingerling Potatoes & A Sauté of Fresh Vegetables

Or

Chilean Sea bass with Enoki & Shiitake Mushrooms and Sansho Pepper
(Sautéed seasoned Sea bass served in a light Japanese-Style Broth
With a Side of Fresh Vegetables & Jasmine Rice

Or

Osso Buco with Tomatoes, Olives & Gremolata
(Braised Veal Shank Stewed with Mirepoix, Fresh Plum Tomatoes, Kalamata Olives,
& Fresh Herbs topped with a Garlic-Parsley Gremolata)

©

Selection of Valentine’s Desserts

Coffee or Tea

Prix Fixe Menu \$47.00/pp

(Does not include Tax or Gratuity)