

St. Valentine's Day Menu

(Choose one from each course)

\$55 per person

APPETIZER

Lobster Bisque "En Croute"

Oloroso Sherry

Steak Tartare

Cognac Sauce, Quail Egg, Toasted Brioche

Red & Yellow Beet Salad

*Goat Cheese, Mixed Greens, Candied Walnuts,
Dijon and Crème Fraiche*

MAIN COURSE

***Grilled Filet Mignon au Poivre**

Foie Gras Torchon, Potato au Gratin, Asparagus

***Pan Roasted Rohan Duck Breast**

Braised Lentils, Red Wine, Arugula, Turnips, Pomegranate Glaze

***Skillet Roasted Halibut**

*Cauliflower Puree, Exotic Mushrooms, Potato,
Rainbow Baby Carrots, Lemon Beurre Blanc*

Potato Gnocchi

*Brussels Sprouts, Shiitake Mushrooms, Butternut Squash,
Poached Egg, Parmesan, Sage Brown Butter*

DESSERT

Chocolate Fondue (for 2)

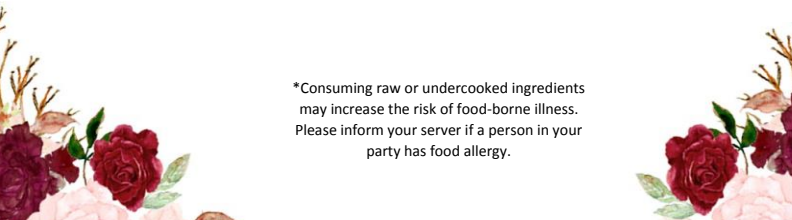
Strawberries, Marshmallows, Shortbread Cookies, Bananas

Profiteroles

Chocolate Sauce, Vanilla Ice Cream

Crème Brûlée

Traditional Custard, Burnt Sugar



*Consuming raw or undercooked ingredients may increase the risk of food-borne illness. Please inform your server if a person in your party has food allergy.