



VALENTINE'S MENU

CHOOSE ONE OF

ESCARGOTS BOURGUIGNONNE

6 EXTRA LARGE ESCARGOTS BOURGUIGNONNE BAKED IN CLASSIC
SEASONED PARSLEY-GARLIC BUTTER

SHRIMP COCKTAIL

THREE JUMBO SHRIMPS SERVED WITH OUR HOME MADE AVOCADO COCKTAIL
SAUCE

MIXED BEATS SALAD

MIXED RED AND YELLOW BEATS, FRESH BABY ARUGULA, FRESH ORANGE,
LIGHTLY TOSSED ORANGE DRESSING

GRILLED CAESAR SALAD

GRILLED ROMAINE LETTUCE, TOMATOES, PARMESAN CHEESE, HOMEMADE
CROSTINI TOSSED WITH OUR HOME MADE CAESAR DRESSING

BISQUE DE LANGOUSTE

LOBSTER BISQUE FINISHED WITH CREAM & SWEET SHERRY.

1 OZ ROYAL IMPERIAL CAVIAR

ONE OUNCE KALUGA CAVIAR WITH BRUNOISE SHALLOTS, MINCED CAPERS
CRÈME FRAICHE, CHIVES, FRENCH STYLE BLINIS
(ADDITIONAL \$105)

ENTRÉE CHOICE

DUCK L'ORANGE'

HALF ROASTED DUCK, SWEET MASHED POTATOES, ASPARAGUS,
BABY CARROTS AND ORANGE DEMI - GLACE

LAMB BOURGUIGNONNE

LAMB CHUCKS SLOWLY COOKED IN RED WINE AND VEGGIES, HERBS SERVED
WITH CREAMY MASHED POTATOES AND STEAMED BROCCOLI

SURF & TURF

CENTER CUT TENDERLOIN, LOBSTER MEAT OVER A CREAMY MASHED POTATO
ASPARAGUS WITH COGNAC SHALLOT DEMI - GLACE
OR

STUFFED BLACK GROPER

WILD BLACK GROPER FILLET STUFFED WITH BLUE CRAB MEAT AND HERBS
SERVED WITH RICE PILAF, ASPARAGUS AND BEURRE BLANC SAUCE

DESSERT

CUPID HEART

WHITE CHOCOLATE MANGO MOUSSE, FRESH MANGO FRUIT AND BROWNIE

\$150

