



Valentine's Day Menu

February 14, 2012

Appetizers

Lobster Bisque 10.5

Onion Soup Gratinée Gruyere cheese, herb croutons 11

Crab Cake Beurre Blanc white wine butter sauce 12

Escargots de Bourgogne garlic butter, Pernod, parsley 12

Fresh Oysters on the Half Shell half dozen, with shallot vinegar 14

Norwegian Smoked Salmon lemon, capers, onions 12

Steak Tartare filet mignon, freshly ground 16.5

Salads

Caesar Salad herb croutons, anchovies, Caesar dressing 11.5

Butter Lettuce Salad Société Roquefort cheese, mustard vinaigrette 12.5

Warm Goat Cheese & Red Beets spring mix 12.5

Haricot Verts Salad shallot vinaigrette 12.5

Entrees

Roast Chicken Pommes Frites half chicken, sautéed spinach, jus 22

Cassoulet white bean stew with duck confit, sausage, pork, lamb 22

Grilled Salmon Beurre Nantais asparagus, carrots, boiled potato,
white wine & tarragon butter sauce 27.5

Dayboat Scallops pan-seared, vegetable florets, champagne grape sauce 28

Herb-Crusted Seabass swiss chard cake, white asparagus, red beet beurre blanc 28

Braised Short Ribs polenta, sautéed spinach, red wine & dark chocolate sauce 26

Filet Mignon au Poivre pommes purée, haricots verts, brandy peppercom sauce 33

Desserts

Tuxedo au Chocolat white and milk chocolate mousses, strawberry dipped in ganache 10.5

Crème Brulee vanilla bean custard, caramelized sugar top 8.5

Soufflé Glacée chilled lemon soufflé, berry compote 9.5

Tarte Tatin upside-down apple tart, caramel sauce, crème chantilly 8.5



*Corkage fee of \$18 for 750 ml bottle. For parties of 6 or more an 18% gratuity may be added.
Minimum Charge of \$45.00 per person. Tax/Service not included.*