

# Valentines Day

\$80 excluding tax & gratuity

## Amuse Bouche

Tuna Tartare



## First course

French Onion Soup - Mountain Style French Onion Topped With swiss cheese

Asparagus Soup - Cream of Asparagus

House Salad - Salad of Mixed greens, Halved Grapes & Dijon Mustard Vinaigrette



## Main course

Choice of

Le Filet Mignon - Beef Tenderloin\*, Served with Yukon potatoes, Vegetable Medley & Cognac Peppercorn Demi-Glace

Le Boeuf & Homard - Seared Beef Tenderloin\*, Cognac Peppercorn Demi-Glace & Maine Lobster, Beurre blanc

Les Coquilles Saint-Jacques - Pan seared Diver Sea Scallops, White Asparagus, Orzo Risotto & Champagne Safran

Homard & Crabe - Grilled Maine Lobster tail, Jumbo Lump Crab Cake & Beurre Blanc



## Dessert course

Choice of

Creme Brulee with Berries - Rich Vanilla Bean custard topped with a hard layer of Caramelized Sugar & fresh Berries

La Boite Surprise Chocolat - Rich Chocolate Tourte, Gold leaves & Moscato Sorbet



## Champagne Toast

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness