

Valentine's Day

\$75 three course menu

First course:

Salade verte

House salad, light traditional dijon vinaigrette, sliced grapes

Soupe a l'Oignon

Puree "mountain style" onion soup

Soupe du jour

Soup of the day

Second course:

Filets de Boeuf

Twin filets of Beef tenderloin, served with cognac peppercorn & Roquefort cream sauce

Terre et Mer

Beef tenderloin, peppercorn sauce & jumbo lump Crab cake, beurre blanc

Boeuf et Homard

Beef tenderloin, peppercorn sauce & Maine Lobster tail, beurre blanc

Homard et crabe

Maine lobster tail & jumbo lump Crab cake, beurre blanc

Third course:

Creme brulee

Madagascan vanilla bean creme brulee topped with berries

Tiramisu

Chef's version of Tiramisu, served with espresso ice cream

Valentine sphere

Passion fruit, red currant, cheese mousse on top of an almond sponge cake

\$95 four course menu

First course:

Salade verte

House salad, light traditional dijon vinaigrette, sliced grapes

Soupe a l'Oignon

Puree "mountain style" onion soup

Soupe du jour

Soup of the day

Second course:

Thon

Hand cut ahi Tuna tartare, ginger vinaigrette

Escargots

Baked snails (4) with garlic and parsley butter

Coquilles saint-jacques aux truffes

Seared diver scallops, truffle vinaigrette

Third course:

Filets de Boeuf

Twin filets of Beef tenderloin, served with cognac peppercorn & Roquefort cream sauce

Terre et Mer

Beef tenderloin, peppercorn sauce & jumbo lump Crab cake, beurre blanc

Boeuf et Homard

Beef tenderloin, peppercorn sauce & Maine Lobster tail, beurre blanc

Homard et crabe

Maine lobster tail & jumbo lump Crab cake, beurre blanc

Fourth course:

Creme brulee

vanilla bean creme brulee topped with berries

Tiramisu

Tiramisu, served with espresso ice cream

Valentine sphere

Passion fruit, red currant, cheese mousse on top of an almond sponge cake

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