

Menu de la Saint-Valentin

First Course

(Choice of)

Petite Lyonnaise au Lard Caramélisé de Sucre Brun.

Champagne vinaigrette dressed greens and leeks, topped with poached egg and candied bacon.

Fondue du Limousin.

Brie Béchamel fondue, served with log fries.

Escargots.

Half dozen served in butter cream persillade.

Dates Farcies.

Green apple stuffed apple, topped with shallot and cider sauce.

Soupe à l'Oignon

French Onion Soupe topped with gratiné Gruyère. .

Second Course

(Choice of)

Coquelet Basquaise & Gratin Pomme de Terre Douce.

Half Basquaise braised Cornish hen served with Sweet Potato & Blue Chesse Gratin.

Roulade de Sole et Saumon Fumé sur Risotto à l'Estragon.

Dover sole and smoked salmon rolls over tarragon cream risotto.

Boeuf Bourguignon.

Marinated beef braised in Pinot Noir stock, served with sautéed pearl onions, mushrooms, and roasted fingerlings & baby carrots.

Dessert

(Choice of)

Blueberry Lavender Crème Brulée

Chocolate Torte over Orange Mascarpone

Menu Offered at \$35 per person Tax & Gratuity not included.

Please no substitutions