

la Saint Valentin

Prix Fixe Menu

RASPBERRY CHAMPAGNE COCKTAIL



Hors D'œuvres

SHRIMP COCKTAIL

Hearts of romaine, celery root, rémoulade and cocktail sauce

MOULES MARINIÈRE

Prince Edward Island Mussels, lemon, butter, wine, garlic, parley, tomato confit, pan grilled bread (for two)

POTATO GOAT CHEESE CROQUETTES

panko crusted, deep fried, dijon honey drizzle

SEARED AHI TUNA

House made sesame spice crust, dressed greens, meyer lemon aioli, served rare

CHEESE AND CHARCUTERIE PLATE (for two)

CALAMARI FRITES

Fried calamari with marinara

TRADITIONAL CAESAR SALAD

PEAR AND GOAT CHEESE SALAD

Baby greens, Beaujolais poached pear, goat cheese, pecan and lavender honey vinaigrette

BOWL OF SOUP DU JOUR OR ONION SOUPE GRATINÉE

LUMP CRABMEAT COCKTAIL \$5 UPCHARGE

DUCK CONFIT

Les Plats Principaux

CHICKEN PAILLARD

White wine, lemon, caper sauce, celeriac mashed potatoes and haricot vert in shallot butter

SALMON DIJONNAISE

Grilled Norwegian salmon filet with warm Dijon vinaigrette, mashed potatoes and sautéed asparagus

SOLE GRENOBLOISE WITH CRABMEAT

Sautéed tilapia filet, lemon brown butter caper sauce, herbed croutons, crispy garlic fingerling potatoes, dressed baby arugula

SHRIMP AND LUMP CRABMEAT CREPES

béchamel, sautéed spinach, baby tomato

6 OZ FILET AU POIVRE

Light pepper crust, cognac pan reduction, mashed potatoes, baby carrot

PINOT BRAISED SHORT RIBS

Pinot reduction, braised carrots, mashed potatoes

SEARED AHI TUNA STEAK

Housemade sesame spice crust, sauteed spinach, baby tomatoes, sesame oil, soy mirin reduction

BONE-IN CENTER CUT PORK LOIN CHOP

Pan roasted chop, Calvados apple brandy reduction, celeriac mashed potatoes, sautéed asparagus

PENNE NIÇOISE (VEGETARIAN)

creamy tomato goat cheese sauce, portobella mushroom, green pepper, sauteed onion, black olive, spinach

Dessert

Choice of handmade dessert from our daily selection

\$65 per person

Includes glass of Champagne or Raspberry Champagne cocktail, choice of hors d'oeuvre, entrée and dessert.

Live piano and vocals featuring Lynne Cadena

By reservation 972-212-4339 Deposit required, no coupons please