

"Happy Valentine's Day"

(1hr & 45 Min To 2 hrs)

Price Fix Menu \$49

First Course

Choice Of:

Soupe

Lobster Bisque Valentine

Salade Maison

Organically Grown Mesclun Mix Greens Served With Sherry Vinaigrette

Volont des Amoureux

Heart Shaped Puff Pastry Filled with Shell-Fish Spinach and Saffron Lobster Sauce

Saumon Fumé

Scottish Smoked Salmon Served with Crème Fraiche & Toast Points

Second Course

Choice Of:

Saumon Grill, Sauce Moutarde

Grilled Filet of Atlantic Salmon In Mustard Sauce, Mosaïque of Vegetables, Broccoli Pomme Nouvelle
And Garnished with Tobikko

Thon, Sauce a la Crème de Cassis

Peppercorn Crusted Ahi Tuna Pan Seared and Served with Napa Cabbage, Cauliflower, Garlic Mashed Potato, Crème de
Cassis Sauce and Caramelized Red Onions

Filet Mignon de Boeuf, Sauce Bordelaise

Beef Tenderloin Grilled in a Thyme, Bordeaux wine sauce with Touch of Cream, Mushroom fricassé, French Green Beans,
Roasted Shallots and Leek Mashed Potato

Poulet Farci, Sauce Framboises

Chicken Breast Stuffed with Spinach and Goat Cheese, Served with, Saffron Mashed Potato, Baby Carrots and Raspberry
wine reduction

Magret et Confit de Canard, sauce à L'orange

Pan seared Duck Breast & Duck Leg Confit, served with Wild Mushrooms Fricassée, Baby Carrots, Potato Parisienne and
Grand Marnier Orange Sauce

Ravioli, Sauce et Pignons

Squash Ravioli With Sage Butter Sauce & Pine Nuts

Third Course

Selection of Home made Dessert and Sorbet & Ice Cream

Chef de Cuisine: Joel Kazouini