



# Menu de la Saint Valentin

Complimentary Amuse-Bouche

## Appetizers

### Tartare de Saumon a l'Aneth et Citron Vert

Salmon Tartare with dill and lime topped with a bacon chip

or

### Croustillant de Saint Jacques

Sautéed scallops on puff pastry accompanied by a creamy leek fondue topped with hollandaise sauce

or

### Escargots au Beurre d'Ail

Snails cooked in garlic butter

## Entrees

### Carré d'Agneau en Croûte d'Herbes

Rack of lamb delicately seasoned with Mediterranean herbs served with garlic flan and ratatouille

or

### Magret de Canard Sauce au Poivre Vert

Duck filet served with a green peppercorn sauce and accompanied by Sarladaise potatoes and bacon-wrapped green beans

or

### Filet de Saumon en Papillote

Salmon filet delicately seasoned with dill and lemon and baked in a philo crust, served with eggplant lasagna and wild rice

## Desserts

### Tiramisu

Espresso flavored layered cake topped with creamy mascarpone sprinkled with chocolate

or

### Gratin de Fruits Rouges

Red berries cooked in a sabayon cream

**\$85**

**Includes a Glass of Veuve Clicquot Champagne**

A 20 % service charge will be automatically added to the check for parties of 6 or more people  
Cork fee \$20.00