Valentine’s Day Dinner Menu - Sample

Tuesday, February 14th,2023

**FOIR GRAS MAISON, CONFITURE DE POMMES & TOASTS**

Home-made Duck Foie Gras w/apple jam & toasts

or

**GRAVLAX, BOURSIN DE CHEVRE MAISON ET BLINI**

Gravlax with home-made goat cheese Boursin & Blini

or

**BOUCHÉE A LA REINE AUX RIZ DE VEAU ET CHAMPIGNONS**

Veal sweetbreads and mushrooms in a puff pastry “Vol-au-Vent”

or

**SALADE DE BETTERAVES GOURMANDE**

Roasted beets, pickled shallots, fresh goat cheese & pomegranate dressing

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**COQUILLE ST. JACQUES POÉLÉE & MOUSSELINE DE POIREAUX**

Sautéed scallop w/ leek purée & beurre blanc Sauce

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**COTES D’AGNEAU ROTI, SAUCE AU THYM & CAVIAR D’AUBERGINE**

Roasted lamb chops w/eggplant purée & thyme Juice

or

**BALLOTINE DE POULET, SAUCE FORESTIÈRE ET POMME PURÉE A L’AIL**

Poultry “Ballotine” stuffed with mushroom, cream sauce and garlic mashed potato

or

**MAGRET DE CANARD, DAUPHINOISE & SAUCE AU PORTO**

Roasted Duck breast with Port wine sauce, vegetables and potato & sunchoke Dauphinoise

or

**STEAK FRITES, SAUCE A L’ECHALOTE**

Marinated Striploin AAA – w/ shallot sauce, served w/ mixed greens & frites

or

**RISOTTO DE LEGUMES AU SAFRAN ET PARMESAN**

Vegetable risotto with saffron and Parmigiano cheese

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**MILLE-FEUILLE AUX FRAMBOISES –** Philo pastry layered w/raspberry & pastry cream

or

**ORANGE CRÈME BRULÉE**

or

**MOELLEUX AU CHOCOLAT** – Warm flourless chocolate cake with English custard

4 course dinner - $88 / person