

# Valentine's Day Dinner

Complimentary  
Champagne  
Cocktail!!

## Appetizers

*Vol au Vent d'Escargots - \$13*

Escargots Filled Puff with a Parsley Emulsion



*Soupe à l'Oignon - \$8.50*

French Onion Soup



*Homard avec Asperges et Vinaigrette de Mangues - \$16*

Half Lobster with Asparagus and Mango Vinaigrette



*Foie Gras Maison, avec Brioche et Sauce aux Figues - \$17.50*

Homemade Foie Gras, Served with a Freshly Baked Brioche and Fig Sauce

## Entrées

*Vivaneau avec sa Sauce à l'Aneth - \$27*

Red Snapper with Dill Sauce, served with Mashed Potatoes & Vegetables



*Risotto Crémeux au Wahoo Grillé et Fève Rôtie à la Sauge - \$28*

Creamy Risotto with Grilled Wahoo and Sage Roasted Fava Beans



*Canard Rôti au Romarin Frais - \$30*

Half Roasted Duck with Fresh Rosemary, served with Mashed Potatoes & Vegetables



*Filet Mignon de Bœuf, Sauce au Foie Gras - \$35*

Filet Mignon with Peppercorn Sauce, served with Mashed Potatoes & Vegetables

## Desserts

*Crème Brulée aux Framboises - \$8*

Raspberry Crème Brulée



*Tiramisu aux Fraises - \$8*

Strawberry Tiramisu

*Chocolate Cake - \$8*

served with Vanilla Ice Cream and Berries Coulis

