

# **VALENTINE DINNER**

2010



*Glass of Kir Royale*

## **FIRST COURSE**

Pear salad, field greens, almond, goat cheese, champagne pear vinaigrette

or

Creamy seafood chowder with purple potato

## **SECOND COURSE**

Organic chicken liver mousse, red onion confit, cornichon

or

Roasted quail with foie gras farce, red wine sauce

or

Ahi tuna Carpaccio, avocado mousse, mache, citrus

or

Oyster Rockefeller, hollandaise, spinach, bacon

## **Third Course**

Lobster tail and halibut with peas, purple potato, pearl onion, and vanilla beurre blanc

or

Beef Wellington , potato gratin, perigourdine sauce

or

Braised veal Osso Bucco, creamy polenta, orange sauce

## **Fourth course**

Traditional Grand Marnier soufflé, crème anglaise or chocolate sauce

or

Chocolate marquise, pistachio tuile, raspberry coulis, strawberry, white chocolate ganache

\$75 pp