

Celebrate Your Love With Us

February 14th 4pm-9pm

..... FIRST COURSE

choice of:

HUÎTRE EN DEMI COQUILLE
1/2 dozen, mignonette, cocktail sauce, horseradish, lemon

COCKTAIL DE CREVETTES GEANTES (5)
cocktail sauce, horseradish, lemon

TARTARE DE SAUMON
dill, chives, crème fraîche, brioche crouton

PÂTÉ DE CAMPAGNE
grilled country bread, grain mustard, cornichon

FOIE GRAS TERRINE (SUPP \$8)
duck foie gras, cranberry orange compote, toasted brioche

..... SECOND COURSE

choice of:

ESCARGOTS EN CROÛTE
puff pastry, semi-sec tomato, garlic herb butter

CUISSES DE GRENOUILLE
crispy frog legs, chili garlic, remoulade, parsley

SOUPE À LA COURGE
butternut squash, crème fraîche, pumpkin seeds, chives

DITALINI DE CANARD
braised duck, wood ear mushroom, sage

..... THIRD COURSE

choice of:

FILET MIGNON
pomme purée, swiss chard, shallots

MAGRET DE CANARD
duck leg confit, cassoulet beans, toulouse sausage, anise

LOUP DE MER VAPEUR
bouillabaisse fumé, mussels, fennel, fingerlings

COURGE FARCIE
stuffed acorn squash, beluga lentils, brussels sprouts, pumpkin seeds

..... FOURTH COURSE

choice of:

CRÈME BRÛLÉE
tahitian vanilla, caramelized sugar, strawberry

PROFITEROLE FOR TWO
cognac ice cream, valrhona chocolate sauce

MACARON ASSORTIS (6) FOR TWO
cotton candy

\$98 PER PERSON
(PLUS TAX & GRATUITY)