

VALENTINE'S DAY MENU

**PRE-FIXE
\$90PP**

**Choice of
LOBSTER BISQUE**

BEET SALAD ~ beets, toasted walnuts, arugula, goat cheese

FRENCH COUNTRY MEATBALLS ~ creamy polenta, parmesan cheese, au jus

JUMBO LUMP CRAB CAKE ~ corn, french beans, mushroom salad

HOMEMADE FOIE GRAS (cold) ~ brioche toast, caramelized onions

SALMON TARTARE ~ avocado, cucumbers, lemon vinaigrette

ESCARGOTS BOURGUIGNONNE ~ garlic, parsley, shallots

CRAB MEAT SALAD ~ cucumbers, sauce louie

Choice of

SEARED SEA SCALLOPS ~ ratatouille, spinach, beurre blanc

GRILLED BRANZINO (filet) ~ quinoa salad, grilled vegetables, white wine sauce

SHRIMP & LOBSTER RISOTTO ~ lobster sauce

VEAL CHOP MILANESE ~ white wine lemon sauce, broccoli rabe

FILET MIGNON (10oz) ~ mushroom port wine sauce, spinach mashed potatoes

ORGANIC FRENCH CUT CHICKEN BREAST ~ au jus, goat cheese, mashed potatoes, spinach

LOBSTER LINGUINE ~ shiitake mushrooms, asparagus, cherry tomatoes, basil

STEAK AU POIVRE (prime ny strip 12oz) ~ french beans, pommes frites

Choice of

DARK CHOCOLATE POT DE CREME

LEMON TART

STRAWBERRY NAPOLEON

If you have food allergy, please speak to the owner, manager, chef or your server
No substitutions please ~ Menu subject to change based on availability ~ Not available to go