

# VALENTINES

## SOUP

### Clam Chowder

*Clams, Sofrito, Cream, Soup*

### Vichisoise

*Potatoes, Ick Soup*

## APPETIZER

### Dentelle de Frite Aux Champignon

*Shoe Lace Fries, Mushroom, Quail Eggs*

### Huitre Sabayon

*Roasted Oysters With Champagne*

### Foie Gras Torchon Maison add \$5

*Homemade Duck Liver Pate, Brioche Apple Sauce*

### Poulpe Grillée Add \$5

*Grilled Octopus, Fingerlings, Cherry Tomatoes, Asparagus, Black Ink*

## MAIN COURSE

### Gnocchi Aux Legumes

*HomeMade Potatoes Gnocchi, Mushroom, Asparagus, Add Bacon*

### Dorade Poellée

*Grilled Whole Dorado, Yellow Squash, Asparagus, Tomato, White Butter Sauce*

### Cotes Braisées

*Braised Short Ribs, Mashed Potatoe, Kale Kimchi Red Wine Sauce*

### Carrée D'Agneau add \$5

*Roasted Rack Of Lamb, Bruxelles, Fingerlings, Tomatoes, Red Wine Sauce*

### Cote De Boeuf for 2 add \$7 per person

*25oz Ribeye On The Bone, French Fries, String Beans, Bearnaise*

## ASSORTIMENT DE DESSERT

### POUR DEUX

*Moëlleux au Chocolat, Creme Brulée*

*Profiterole, Tarte Tatin*

*4 Course Menu \$64*