

*Notre Diner de la Saint-Valentin*

**\$ 50.**

*Amuse-bouche* – Hors-d'oeuvres

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Choice of

*La Crème d'Asperges au Crabe*

Cream of Asparagus, fresh Crabmeat garnish

*La Salade Composée*

Mixed Greens, Beet, Stilton and Walnuts, Pear Champagne Vinaigrette

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Choice of

*Le Poisson*

Pan seared fresh Filet of North Carolina Black Sea Bass, wild Mushroom Risotto, Champagne Saffron Sauce

*Le Duo de Crustacés*

Combination of Pan seared Diver Scallop and Jumbo Shrimp Provencal Style

*Le Filet de Bœuf Wellington*

\*Classic Tenderloin of Beef Wellington Style, Port Wine Sauce

*Le Classic Osso Bucco*

Braised milk fed Veal Shank with root Vegetables

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*La Symphonie des Desserts*

Combination of 3 Desserts

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**Add one of those 3 Appetizers for \$9**

**Saumon Cru mariné**

\*Thinly sliced raw Salmon, marinated in Lemon juice, Olive oil, shallot, Capers and Chives

**Escargots Le Yaca**

Baked Snails (5) with Garlic and Parsley Butter and Tomato concassée

**La Crêpe Fourrée au Crabe, Sauce Mornay**

Thin French "Crêpe" stuffed with Lump Crab meat, Béchamel with Swiss cheese

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness,