

♥ Happy Valentines' Day ♥

Three courses \$70 excluding tax & gratuity

Amuse-Bouche

Smoked Salmon, seaweed & cucumber dill

First course choice of

Soupe du jour
Fennel bisque,
fava bean & shrimp

Soupe à l'Oignon
Signature Mountain-Style
puréed French Onion Soup

Salade Verte
Seasonal winter green, grapes,
roasted hazelnut, Sherry vinaigrette

Second course choice of

Le Filet Mignon de Boeuf & Foie Gras ~ Grilled Beef Tenderloin*,
topped with 2oz of Foie Gras torchon & Port wine Demi-glace

La Côte de Veau ~ Prime Veal chops, King Oyster mushroom, shallots,
vegetables medley & Demi-glace

Le Poisson du Jour ~ Pan seared fish of the day, topped with Crab meat, White Asparagus, Bok Choy
& Champagne Saffron sauce

Homard & Coquilles Saint-Jacques ~ Grilled Maine Lobster tail & Shallot Beurre Blanc
Seared scallops with Truffle vinaigrette & Celery root puree

Champagne toast

Dessert course choice of

Le Soufflé aux Framboises
Raspberry Soufflé

Le Gendarme de St Tropez
Coffee mousse & Chocolate ganache, Almond sponge & Crème Brûlée

Chocolate Truffle

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness