



Happy Valentines' Day

Three courses \$70 excluding tax & gratuity



Amuse-Bouche

Smoked Salmon, seaweed & cucumber dill

First course
choice of

Salade Verte

*Seasonal winter green, grapes,
Roasted hazelnuts and Sherry Vinaigrette*

Soupe à l'Oignon

*Our Signature Mountain-Style
French Onion Soup*

Soupe du Jour

*Tomato Apple Curry Bisque
with Shrimp garnish*

Le Filet Mignon de Boeuf au Poivre Vert

Grilled Beef Tenderloin,
Cognac & Green Peppercorn Cream Sauce*

Filet Mignon de Veau

*Roasted Veal Tenderloin, King Oyster Mushroom, Marble Potatoes
and Port Wine Sauce*

Le Poisson du Jour

*-Pan seared fish of the day, topped with Crab meat, Asparagus, Risotto
& 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

Tarte Citron Fruit Rouges et Sorbet

Lemon curd tartlet with berries and sorbet

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