

THE FRENCH GOURMET

VALENTINE'S
DAY

5 Course Prix Fixe

\$79.95 Per Person Sunday & Monday 2/12-2/13
\$89.95 Per Person Tuesday 2/14

2023

◇◇ AMUSE BOUCHE ◇◇

Sterling Royal Caviar Toast, House Pâté, & Smoked Salmon Deviled Egg

◇◇ STARTER ◇◇

NEW ORLEANS CRAB CAKE

Caper Remoulade, Frisse, Chives

ESCARGOTS À LA BOURGUIGNONNE

Half-Dozen Escargots Broiled in Garlic Herb Butter

LOBSTER BISQUE

Sherry, Cream, Lobster

SOUPE À L'OIGNON

Truffle Cheese Gratinée

OVEN ROASTED TOMATO CROSTINI

Aioli, Rosemary Olive Bread

Vegan option available

CAESAR SALAD

Romaine, parmesan, cherry tomatoes, croutons

BURRATA SALAD

Heirloom tomatoes, balsamic, burrata, arugula pesto, candied walnuts

◇◇ INTERMEZZO ◇◇

POMEGRANATE SORBET

ENTRÉE

All Entrees Served with Fresh Market Vegetables

OVEN ROASTED DUCK BREAST

Wild rice, Blackberry sauce

SALMON EN CROÛTE

Puff pastry, Potatoes Pave, Dill Velouté

CRAB STUFFED SHRIMP

Risotto, mascarpone, parmesan, blistered tomatoes

BAKED DIJON-CRUSTED RACK OF LAMB

Potatoes Pave, Baby Carrots, Beet Purée

PAN SEARED DIVER SCALLOPS

Marbled Potatoes, Cherry Tomatoes, Beurre Blanc

RATATOUILLE PASTA

Balsamic Reduction

Vegan sub quinoa

CLASSIC BEEF WELLINGTON

Seared with Fresh Mushroom Duxelles, Wrapped in Puff Pastry Served With Potatoes Pave, truffle demi-glace

SURF & TURF + 20

4 oz Maine Lobster Tail & 5 oz Filet Mignon

Marbled Potatoes

Bernaise or Green Peppercorn Sauce

PRIME RIB

12 oz. Prime Rib, Marbled Potatoes, Au Jus

◇◇ DESSERT ◇◇

CHOCOLATE MARTINI

Chocolate Mousse, Ganache, Fresh Berries, Heart Macaron

STRAWBERRY NAPOLEON

Flaky Puff Pastry with Custard and Strawberries

HEART CAKE TO SHARE

With Dark Chocolate Hazelnut Mousse

RASPBERRY CRÈME BRÛLÉE

Raspberry custard

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness. 18% Gratuity will be added to parties of six or more. No splitting. Coupons, ITEX, Synergy, or other discount vouchers are not valid