



Valentine's Menu

Asparagus Soup Argenteuil

made from white and green asparagus
with smoked salmon

or

Pear and Arugula Salad

valley pears with roasted walnuts, Roquefort cheese
and arugula tossed in cranberry vinaigrette,
topped with a grilled lamb tenderloin



Oven Roasted Veal Tenderloin

served with a ragout of forest mushroom in brandy cream
parsley potatoes and medley of vegetables

or

Seafood Trio

medallion of halibut, butter poached lobster
and pistachio crusted sea scallops
complemented by a sherry shrimp sauce, vegetables pearls

or

Prosciutto Wrapped Free Range Chicken

chicken breast stuffed with asparagus and apple wood smoked gouda,
wrapped in prosciutto, marsala demi



Mille Feuille with Fresh Berries

drizzled with a raspberry sauce

or

Classic Mousse au Chocolate

a french classic and garnished with fresh berries

or

Bavarian Cream

smooth cream made from vanilla bean and orange
topped with caramel and garnished with
chocolate coated strawberries

\$49

