



*Une soirée à Paris...*

*Menu St. Valentin*

*13 & 14 Février 2016*

\$ 79.99 per person, excluding tax & gratuity

*Mise en Bouche*

*Croustillant pear & goat cheese / Sweet Potatoes, cinnamon foam*

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*1st Course (Choice of one)*

*Eventail of Winter Vegetables, drizzled with truffle oil*

*Feuillete de la Mer, puff pastry with Mussels, Shrimp, scallops in a Curry sauce*

*Duo de Foie gras, crème brûlée au Foie Gras and Marbre of Foie gras au Chocolat*

*Escargot Bourguignon, snail, garlic, butter, parsley*

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*2nd Course (Choice of one)*

*Filet Mignon sauce Chasseur, pomme cocotte, baby carrot*

*Souris d'Agneau sauce aux Cèpes, lamb shank, porcini mushroom sauce, served with a truffle mashed potatoes and Seasonal vegetables*

*Brochette of Scallops & Shrimps, ginger sauce, served with carrot flan and Asparagus confites*

*Pepper and Tomato stuffed with vegetable, tomato basil coulis served with Rice*

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*3rd Course (Choice of one)*

*Nougat glace au miel, caramel à l'orange, flambé with Grand Marnier*

*Cœur coulant au chocolat, lava cake, Raspberry coulis and a Carambar Whipped cream*