

# Valentines Day Menu 2020

## **Soup**

Lobster Bisque

## **Salad**

Mixed spring with tomatoes, hearts of palm and papaya tossed in champagne vinaigrette

## **Intermezzo**

Citrus Sorbet

## **Entrees**

### **Seafood Cassoulet**

Ragout of shrimp, crawfish, scallops, monkfish and shiitake mushrooms served with au gratin in a tarragon cream sauce

### **Salmon En Croute**

Fillet of salmon with cream cheese, spinach in puff pastry served with a champagne cream sauce

### **Seared Duck Breast**

Pan seared skin on boneless duck breast served with crème de cassis blackcurrant sauce

### **Seared filet Mignon (Black Angus)**

A tender cut of beef tenderloin cooked to your preference served with fresh herbs demi sauce

### **Roasted New Zealand Rack of Lamb**

Rack of Lamb served with barbeque spice seasoning and wild blueberry brandy sauce

## **Dessert Duo (For Two)**

A flourless Chocolate Mousse Cake and mascarpone cheese cake served with raspberry sauce and Chantilly cream

(\$75 per person Plus Tax, gratuity of 20% will be added to parties of six or more)

