

Valentine's 2018

First Course:

Seafood Feuillette

Grouper, Salmon & Shrimp with sautéed red bell pepper beurre blanc sauce

Crab Cake

With a mango Provencale sauce

Sautéed Quail

With a raspberry liqueur reduction

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## Second Course:

Artichoke hearts stuffed with a goat cheese mousse  
with mixed greens and aged balsamic reduction

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Entrée:

Filet Mignon & Rack of Lamb

Filet Mignon with cracked black pepper, shallots and cognac sauce &
Rack of Lamb with a blue cheese sauce

Chilean Sea Bass & Crawfish

Fresh Chilean Sea Bass with
Sautéed crawfish and a leeks, white wine & cream sauce

Duck a l'Orange & Sea Scallops

Duck with a Grand Marnier sauce & Sea Scallops with a tarragon sauce

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## Dessert:

### **Red Pleasure**

Homemade chocolate & blackcurrant ice cream  
with roasted almonds & a raspberry coulis

\$75.00 p/p