

Valentine's

Seating at 5:00/5:30 & 6:00

Seating at 7:30 & 8:00/8:30

First Course:

Seafood Feuillette

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

or

Terrine de Foie Gras

with toast points

or

Bacon wrapped Quail

Sautéed quail wrapped with bacon and a country Dijon sauce

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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

or

Chilean Sea Bass & Crawfish

Fresh Chilean Sea Bass with

Sautéed crawfish and a leeks, white wine & cream sauce

Or

Filet Mignon of Veal & Scallop

Filet Mignon of Veal with a Port Wine mushroom sauce

& Sautéed Scallop with a fresh tarragon sauce

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## Dessert:

Chocolate Parfait with a crème Anglaise sauce

\$75.00 p/p