



Valentine's Day Brunch Menu

Three Course Chef Tasting

Glass of Champagne

HORS D'OEUVRES/ SALADS

Classis Escargots In-Shell garlic and parsley butter, toasted breadcrumbs

Smoked Salmon Tartine horseradish crème fraîche, egg, avocado, capers

Shrimp Cocktail (3pc) European cocktail sauce

Pike Quenelle lobster sauce, crayfish tails

Roasted Root Vegetables truffle honey, arugula, ricotta salata

Beet & Endive Salad anjou pear, walnut dressing, goat cheese

Parsnip Velouté Soup

PLATS PRINCIPALS

Shrimp Omelette poached fennel, lobster sauce

Oeuf Poché poached eggs, sliced ham, lobster meat garnish, béarnaise

Classic French Toast brioche, berries, walnuts

Prime NY Strip macaroni gratin, bordelaise sauce

"Bourguignon" braised short rib, button mushrooms, bacon,
pearl onions, burgundy veal jus

Salmon Filet 'A la Plancha' roasted red and golden beets, beurre blanc

Trout Almandine pan roasted trout filet, green beans, almonds, brown butter

Coq Au Vin potato purée, mushrooms, smoked bacon, pearl onions

Roasted Duck Breast Celeriac, roasted chestnuts, apple cider jus

Homemade Pappardelle peas, morel mushroom sauce, parmigiano

Red Beet Couscous roasted cauliflower, chick peas, ginger crème fraîche

DESSERT

Chocolate Hazelnut Gateau

Crème Brûlée

Profiteroles

\$45 a person, tax and gratuity are not included.

Joyeuse Saint-Valentin!