Valentine's

Seating at 5:00/5:30 & 6:00 Seating at 7:30 &8:00/8:30

<u>First Course</u>: Seafood Feuillette

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

or

Terrine de Foie Gras

with toast points

or

Bacon wrapped Quail

Sautéed quail wrapped with bacon and a country Dijon sauce

Second Course:

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

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

Dessert:

Chocolate Parfait with a crème Anglaise sauce \$75.00 p/p