

# 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