



Valentine's Day

3-Course Dinner \$69

not including tax & gratuity

Appetizer

Duck combo soup



Belgium endive baby spinach with roast beet, Goat cheese and Shrimp



Four Cheese Ravioli, Butternut squash with parmesan and pecans

Entrée

Baby Veal Osso Bucco with Tomato, Basil, White Wine Sauce & Pappardelle Pasta



Filet of Sole Langoustine, Lobster bisque risotto with asparagus



Petit chateau filet with foie gras and mushrooms with potatoe au gratin green beans

Dessert

Chocolate heart with dark chocolate mousse and macaroon



Napoleon with raspberries and white chocolate sauce



Crepes suzette grand marnier butter sauce

