

La Saint-Valentin



LES HORS D' OEUVRES

Red and gold beet soup with blood orange 11 \$

Snow crab salad with pistachio nuts served in Belgian endive leaves on lime aioli 18 \$

Foie gras au torchon marinated in port wine, served with sea salt chocolate sauce , hazelnuts and brioche 23 \$

Mixed greens salad with aged balsamic vinaigrette, dried cherry tomatoes, caper berries, caramelized nuts 12 \$

Crepe stuffed with lobster, fennel and radish salad finished with red caviar, citrus and crème fraiche 17 \$

LES PRINCIPAUX

Butter seared lobster topped with tagliatelle and braised leeks in creamy brandy flavoured lobster bisque 28 \$

Almond crusted John Dory with smoked cherry tomatoes and asparagus-potato gnocchi 34 \$

Maple-glazed chicken supreme with a sage maple sauce served with black truffle mashed potatoes, sautéed spinach & wild mushrooms 26 \$

Herb marinated venison with chilli chocolate sauce, served with chestnut pure, butter roasted salsify and baby carrots 36 \$

Stuffed vegetables with saffron couscous served on roasted garlic chick pea sauce 23 \$

LES DESSERTS

Raspberry Chambord crème brûlée 9 \$

Dark chocolate mouse with strawberries and meringue crisps 10 \$

Pouding Chômeur with French vanilla ice cream 9 \$