

Caprice bistro

Valentine Dinner

\$60

Appetizers

Petite Charcuterie

Duo of Pates, St Angel cheese, cornichons, mustard, crostinis

Escargots "Petits Gris"

Tender Escargots sauté w/garlic, roquefort cream sauce

Salad Valentine

Frisee, radichio, artisan lettuce, verjus vinaigrette, goat cheese

Frog legs Provençal

Pan fried w/ herbs tomato vinaigrette

Lobster Bisque

Smooth, creamy soup made from lobster shells, brandy, tomato

Entrees

Duck 'Duet'

Pan seared breast and confit, Gastrique sauce

Lamb shank Cassoulet

Braised in jus, herbs, garlic, beans, bacon, rosemary

Beef Short Ribs

Bourguignon style, yukon gold mashed potatoes jardiniere

Waterzooi (Chef's Specialty)

Selection of freshest seafood, shellfish in herb cream sauce

Salmon 'en croute'

Salmon filets wrapped w/ flounder mousse, baked in puff pastry, beurre blanc

Dessert

Le Dessert "Je t'aime"

(Our Selection of Homemade desserts)

