

Caprice bistro

Valentine's Dinner

\$39.95

Appetizers

Terrine

Duck Terrine w/ cornichons, mustard, crostinis

Escargots "Petits Grés"

Tender Escargots sauté w/garlic, Roquefort cream sauce

Mushroom Strudel

Wild Mushrooms, Goat cheese in puff pastry

Salad Valentine

Organic mix of field greens w/parmesan shavings

Bisque

Traditional lobster Bisque

Entrees

Duck

Confit w/balsamic reduction, sautéed potatoes, salad

Salmon en Croute

Salmon filets stuffed w/sole mousse in puff pastry, Beurre Blanc

Mahí Mahí

Pan seared, crabcrust, provencal vinaigrette

Steak "au poivre" (filet mignon add \$5)

NY Strip grilled, green pepper sauce" & served w/ pommes frites

Waterzooi (Chef's Specialty)

Seafood melange "Belgian Style"

Lamb

Lamb Shank braised " Cassoulet style".

Dessert

The Triplet of Love

(Please ask your server for details)

*** Corkage Fee is \$25/bottle ***