

# Caprice bistro

## Valentine Dinner

\$45

### 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*

#### Grenouilles

*Frog Legs pan fried, w/ Provencal vinaigrette*

#### Pork Cheeks Flamnde

*Braised w/beer, bacon, onions*

#### Lobster Bisque

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

### Entrees

#### Rabbit "Forestiere"

*Rabbit braised in wild mushroom sauce, w/pasta and veg.*

#### Lamb Tagine

*Lamb Chops grill, on lamb Tagine stew, Mediteranean spices*

#### Beef Short Ribs (add 5\$)

*in Syrah wine, yukon gold mashed, vegetable Jardiniere*

#### Waterzooi (Chef's Specialty)

*Selection of freshest seafood, shelfish in herb cream sauce*

#### Poisson "du jour"

*Local fish catch of the day, (ask your server) w/rice and veg.*

**(Filet Mignon available as an option, add \$10)**

### Dessert

#### *Le Dessert "Je t'aime"*

*(Our Selection of Homemade desserts)*

