



# Valentine's Day at Bistro Liaison

## Tuesday, February 14, 2012

### Apéritif

**Veuve du Vernay Brut Rosé**  
Sparkling Tempranillo

### Entrée

(choice of)

#### **Potage**

Cauliflower purée with curried pears

#### **Salade Côte d'Azur**

Hearts of Romaine lettuce, anchovy lemon dressing, Nicoise olives  
garlic croutons and Parmesan cheese

#### **Gâteau au Crabe**

Dungeness crab cake, pickled fennel and wild arugula, sauce remoulade

### Plats Principaux

(choice of)

#### **Saumon Paillard**

Pan roasted Scottish salmon, truffled mashed potatoes,  
braised leeks, Champagne beurre-blanc

#### **Jarret d'Agneau**

“Corsican” braised lamb shank, creamy polenta

#### **Filet Mignon**

Roast tenderloin of beef, sauce Béarnaise, pommes croquette, roast root vegetables

### Dessert

#### **Fondant au Chocolat**

Warm flourless cake with a molten center, raspberry purée, vanilla bean ice cream

#### **Tarte aux Pommes**

Apple & almond tart with rum raisin ice cream

#### **Crème Brûlée**

Vanilla bean custard with a burnt sugar crust

\$110 per couple, \$60 per person (excluding tax, gratuity)  
Reservations required, live cabaret music from 6:00 to 9:00

