



# **Saint Valentine's Day**

## **Tuesday, February 14, 2017**

### **Apéritif**

2014 Blanquette de Limoux, Saint-Hilaire

### **Commencer**

#### **Velouté aux Champignons**

Cream of wild mushroom soup with black truffles,  
tarragon & Cognac

#### **Gâteau de Crabe**

Dungeness crab cake on a bed of shaved fennel-  
Ruby grapefruit-arugula salad, sauce Remoulade

#### **Les Huîtres**

Three Pt. Reyes oysters topped with caviar,  
Champagne mignonette

### **Plat Principaux**

#### **Fruits de Mer**

Sautéed prawns, scallops, mussels, clams & Alaskan cod, Cognac  
cream sauce with tomatoes, shallots & fines herbes served in a  
steamed Castroville artichoke

#### **Filet Mignon en Croûte**

Seared beef tenderloin topped with a mushroom duxelle  
wrapped in puff pastry, cauliflower gratin,  
pommes gaufrette, sauce Béarnaise

#### **Confit de Canard**

Leg of Moulard duck, curly endive salad,  
warm shallot vinaigrette, duck fat-fried-potatoes

### **Dessert**

L'Assiette pour deux -- a surprise dessert for two !

\$150 per couple, price does not include tax or gratuity  
Vegetarian options are available.