MENU SAINT-VALENTIN

Appetizers

AMUSE-BOUCHE

SOUPE DU JOUR

SALADE "MAJORELLE"
WATERCRESS, BOSTON LETTUCE, AVOCADO, CUCUMBER, HARICOTS VERTS AND LEMON VINAIGRETTE

POIREAU VINAIGRETTE ET CAVIAR
HEIRLOOM BEETS WITH LABNEH AND SUMAC

HUITRE GRANITÉ AU CHAMPAGNE, BAIES ROSES *
OYSTERS AND CHAMPAGNE "GRANITÉ" WITH PINK PEPPER

CEVICHE DE SAINT-JACQUES À LA BETTERAVE *
BAY SCALLOPS CEVICHE WITH RED BEETS

GRATIN DE TOURTEAU*
JONAH CRAB "GRATIN"

CARPACCIO DE BOEUF AU PISTOU ET TRUFFE NOIRE*
BEEF CARPACCIO WITH PESTO AND BLACK TRUFFLE

VOL-AU-VENT D'ESCARGOTS EN PERSILLADE*
SNAILS IN PUFF PASTRY WITH PARSLEY AND GARLIC

TERRINE DE FOIE GRAS, CHUTNEY DE PIQUILLO*
DUCK LIVER TERRINE, PIQUILLO PEPPERS CHUTNEY

PETROSSIAN OSSETRA CAVIAR & BLINIS $265

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Main Courses

OMBLE CHEVALIER MEUNIÈRE AUX NOISETTES*
ARCTIC CHAR "MEUNIÈRE" WITH HAZELNUTS

RED SNAPPER AUX AGRUMES (POUR 2)*
ROASTED RED SNAPPER WITH CITRUS (FOR 2)

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE*
GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE
$ 23 SUPPLEMENT

RISOTTO AUX LANGOUSTINES
LANGOUSTINES RISOTTO

TAGLIATELLES AU HOMARD
HOME MADE TAGLIATELLI WITH LOBSTER

SUPREME DE VOLAILLE AUX MORILLES, VIN JAUNE ET POMMES TRUFFÉES*
ROAST CHICKEN BREAST WITH MORELS, "VIN JAUNE" AND TRUFFLED POTATOES

CHEVREUIL SAUCE GRANDE VENEUR*
LOIN OF VENISON, "GRAND VENEUR" SAUCE

CARRÉ D'AGNEAU RÔTI, GRATIN DE POMMES DE TERRE À L'ÉPOISSES*
ROASTED RACK OF LAMB, POTATO GRATIN WITH ÉPOISSES CHEESE

MAGRET DE CANARD AU MIEL, POMMES FONDANTES
DUCK BREAST WITH HONEY

FILET MIGNON DE BOEUF AU POIVRE
BEEF FILET WITH PEPPERCORN

PRIX FIXE - 3 COURSES $245

Desserts

ASSORTIMENT DE FROMAGES AFFINÉS
CHEESES ASSORTMENT

BRIE DE MEAUX AUX TRUFFES

MOUSSE AU CHOCOLAT
DARK CHOCOLATE MOUSSE

BABA AU RHUM
WITH WHIPPED CREAM

CHOU À LA CRÈME
WITH HIBISCUS AND TAHITIAN VANILLA

GRANITÉ
POMEGRANATE

TRIO GLACES
CARAMEL
CHOCOLATE
ESPRESSO

TRIO SORBETS
BLOOD ORANGE
PASSION-FRUIT
COCONUT

SOUFFLÉS
GRAND MARNIER, CHOCOLATE, PASSION-FRUIT
$ 15 SUPPLEMENT

LEMON BISCUITS & TRUFFES AU CHOCOLAT

THÉ À LA MENTHE À LA MAROCAINE
$9

CAFÉ — DEMI-TASSE — INFUSIONS