



Happy Valentine's Day

 **Appetizers \$12** 

**Lobster Bisque Soup**

**Cajun Crabmeat au gratin** Baked, seasoned jumbo lump crab meat, golden crust

**Spinach Salad** with avocado, strawberry, gorgonzola, toasted almonds, poppy seed dressing

**Sweet heart**, heart shape puff pastry with herb goat cheese, tomato confit & caramelized onion

 **Entrées \$30** 

**Moroccan Grilled Salmon**, mushroom risotto, Orleans mustard sauce

**Steak Diane** sauté Black Angus ribeye, mushroom, fresh herbs, red wine cheddar whipped potatoes & seasonal greens

**Branzino en Papillote**, Mediterranean Sea bass steamed in parchment with orzo pasta, tomatoes, scallions, olives, lemon zest

**Lobster Crab & Shrimp Ravioli** in a delicate pink vodka sauce & peas

**Chicken Kebab**, grilled skewers with bell peppers, onions & basmati rice pilaf & tzatziki

 **Desserts \$12** 

**Coeur Cher (Sweet Heart)**

Dark chocolate & strawberry mousse in a marble chocolate tulip

**Crème Brûlée**

Peppermint chocolate crème brûlée, caramel topping

**Lava Cake**

Melton chocolate cake & vanilla ice cream

**Tiramisu**

Espresso- soaked ladyfingers, vanilla cream, mascarpone & coco

Jean-Louis Champagne

\$8/ Glass \$40 / Bottle

Rack & Riddle (Blanc de Blancs ) Champagne

\$ 9/ Glass \$45 / Bottle

