

Valentine's  
Menu  
\$ 80.00



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*Crémant d'Alsace, Brut, Blanc de Blanc from Willm*  
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*Soupe de poulet à l'Oriental " en croute"*

*Chicken broth with curry, raisins, potatoes and coconut milk. Topped with a crust of puff pastry*

*Or*

*Salade de médaillons de homard aux haricot vert  
vinaigrette à la vanille et fruit de la passion*

*Lobster medaillon with French string beans*

*Served with a warm vanilla and fresh passion fruit dressing*

*Or*

*\*Tartare de filet de boeuf **Angus**, mesclun et pommes frites*

*\*Tartar of **Angus** beef filet cut "à la minute" with tartar dressing, mesclun and French fries*

*Or*

*4 Huîtres de la baie de Peconic , sabayon au Champagne et caviar d'esturgeon blanc*

*\* 4 Peconic bay oysters on the half shell, topped with Champagne sabayon and white sturgeon caviar*

*To end your night in style, please note that our  
"Upstairs" private lounge is open for all lovers*

## LA MER

### *Branzino entier à la Provençale*

*Whole Branzino, deboned with tomato and lemon and fresh Provençale herbs  
Served with Kale and Parmesan dressing salad*

### *Bar de l'Atlantique, mousseline de celeri et fricassée de champignons*

*Atlantic striped bass, mousseline of celeri and fricassée of mushroom*

### *Fricassée de homard du Maine, flambée au Cognac. Pommes frites*

*2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries*

## LA TERRE

### *Poulet de ferme **ORGANIC** rôti, jus à la sauge, ratatouille et purée de pommes de terre*

*Roasted certified organic grass fed chicken, with ratatouille and potato purée*

### *Caille farcie façon demi-deuil, risotto à la truffe noire*

*French quail with black truffle, deboned and stuffed with organic chicken breast and loin of pork  
Served with risotto and truffle*

### *\*Côtelettes d'agneau aux herbes de Provence, haricots verts et gratin Dauphinois*

*\* Aussie Free-Range Natural rack of lamb prepared with mustard and "herbes de Provence"  
Served with French string beans and gratin Dauphinois*

### *\*Filet de boeuf **Angus** au poivre. Sauce 1/2 glace au Porto.*

*Haricots verts et gratin Dauphinois*

### *\*Beef filet **Angus** au poivre. Served with sauce 1/2 glace of Port wine*

*Served with French string beans and gratin Dauphinois*

## *Sweet endings*

### *Coeur de mousseline framboise et fruit de la passion. Sauce chocolat*

*Heart shaped raspberry and passion fruit mousseline. Served with chocolate sauce*

### *Crèmeux feuilleté de Gianduja à la crème Anglaise*

*Sliver of a crunchy hazelnut mousseline with crème Anglaise*