

Happy Valentine's Day

CAFE DU SOLEIL

\$59 per person

APPETIZERS

Bisque de Homard

Classic lobster bisque

Salade d'Arugula et de Cresson

Organic arugula and watercress salad, roasted sliced almond, Champagne vinaigrette

Saumon Fumé maison, Caviar, Vodka creme

Smoked salmon, caviar, vodka infused creme fraiche

Quenelles De Brochet Sauce Nantua

Poached Pike Quenelles, Crayfish Sauce

Feuilleté de Fruits de Mer

Scallops, shrimp, mussels, light cream sauce in a puff pastry

Mousse De Canard Au Foie Gras

Duck Foie Gras Mousse, Sauterne Aspic

ENTREES

Branzino Grillé

Simply grilled whole branzino, fresh oregano, olive oil, lemon, seasonal vegetables

Filet Mignon Perigourdine

Sauteed filet mignon with truffle and Madeira sauce, garlic French fries

Loup De Mer Poile, sauce Champagne

Pan Seared Chilean Seabass, Haricot Vert, Gratin Dauphinois, Champagne sauce

Jarret D'agneau Braisé Au Jus

Lamb shank braised In Its Own Juice, Provencal Sliced Vegetables, Gratin Dauphinois

Supreme de Poulet aux Champignons Sauvages

Sauteed organic chicken breast with wild mushrooms, grilled asparagus, roasted rosemary potatoes

Saumon De L'Atlantic, Sauce Moutarde

Grilled Atlantic Salmon, Braised Endives, Roasted Yukon Potatoes, Dijon Mustard Sauce

DESSERTS

Sorbet Mangue et Fruits de la Passion

Mango and passion sorbet

Chocolate Mousse

Traditional chocolate mousse

Crème Brulée

Classic crème brulée