

Valentine's
Tuesday February 14
\$ 90.00



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As you arrive, please enjoy a complementary glass of
Champagne Laurent Perrier

Salade de médaillons de homard aux haricot vert et endives
Vinaigrette aux truffes noires
Lobster medaillon with French string beans, endives and black truffle vinaigrette

Risoto de homard à la truffe noire
Lobster risoto with black truffle (v)

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

*Tartar of **Angus** beef filet cut "à la minute" with our house dressing
Mesclun and French fries

6 Huîtres de la baie de Peconic , sabayon au Champagne
* 6 Peconic bay oysters on the half shell, topped with Champagne sabayon (gf)

* *Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-born illness, especially if you have certain medical conditions*
(v) vegetarian (vg) vegan (gf) gluten free

LA MER

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle

*Salmon, sea scallops, shrimp and lobster with julienne of zucchini

Served with a lemon grass and fresh ginger clear seafood broth

*Branzino à la Provencale

*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs (gf, v)

Served with Kale and Parmesan dressing salad

Fricassée de homard du Maine, flambée au Cognac et estragon frais

Pommes frites

Fricassée of lobster from Maine, flambé with Cognac and fresh tarragon

Served with French fries

LA TERRE

Boeuf Bourguignon aux champignons, lardons et petits oignons glacés

Servis avec de la purée de pomme de terre

Beef Bourguignon with mushroom, bacon and pearl onions

Served with a side of mash potatoes

*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 (gf)

*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 (gf)

Served with French string beans and gratin Dauphinois

DESSERT

Coeur de chocolat et son secret de fruit de la passion. Sauce chocolat

Chocolate heart filled with passion fruit. Chocolate sauce

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