

VALENTINE'S DAY MENU

SPECIAL 3 COURSE TABLE D'HÔTE



- APPETIZERS -

CHOIX OF:

EAST COAST OYSTERS

½ dz oysters, mignonette sauce

ÕRA KING SALMON TARTARE

Avocado, chili oil, caperberries, crostini

TENDERLOIN CARPACCIO

Filet mignon, Parmigiano Reggiano flakes, arugula, extra-virgin olive oil, balsamic glaze

KALE CAESAR SALAD

Cherry tomatoes, avocado, croutons

OYSTERS ROCKEFELLER

Sautéed spinach, wild mushrooms, Mornay sauce

- MAIN COURSES -

CHOIX OF:

8oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

12oz STEAK FRITES

NY Strip, fresh-cut fries, Béarnaise sauce

HALIBUT

Gnochetti, wilted baby spinach, lemon-oil sauce

LARGE FORMAT STEAK-CUT TO SHARE **+\$30**

32oz PORTERHOUSE

Garlic mashed potatoes, sautéed spinach

- DESSERTS -

CHOIX OF:

PROFITEROLE

HARLEQUIN

BEVERAGE

FILTERED COFFEE | TEA

\$95

Applicable taxes and 18 % service charge not included