

# 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*

SMOKED SALMON CARPACCIO

*House-cured smoked salmon, asparagus, fris e lettuce, dill, chives, citrus vinaigrette*

KALE CAESAR SALAD

*Cherry tomatoes, avocado, croutons*

OYSTERS ROCKEFELLER

*Saut ed 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, B arnaise sauce*

HALIBUT

*Gnochet ini, wilted baby spinach, lemon-oil sauce*

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

40oz PORTERHOUSE

*Garlic mashed potatoes, saut ed spinach*

- DESSERTS -

CHOIX OF:

PROFITEROLE

HARLEQUIN

BEVERAGE

FILTERED COFFEE | TEA

**\$95**

*Applicable taxes and 18 % service charge not included*