



## VALENTINE'S DAY

February 14, 2020

### 1<sup>st</sup> Course

*(Choice of One)*

#### **Shrimp Cocktail**

With Homemade Cocktail Sauce

#### **Home Made Duck Foie Gras Creamy Terrine**

With Apples, Belgium Endive, Arugula Salad and Brioche Toast

#### **Bernard's Famous Caesar Salad**

With Grana Padano



### 2<sup>nd</sup> Course

#### **Fresh Tomato Basil Bisque**



### 3<sup>rd</sup> Course

*(Choice of One)*

#### **House Aged Sliced New York Steak Sauce Marchand de Vin**

Served with Fresh Vegetable and Potato Gratin

#### **Loup de Mer "Branzino" with Almond Crust with an Almondine Herb Lemon Sauce**

Served with Fresh Vegetable and Potato Gratin

#### **Pork Tenderloin Medallions**

Over Steamed Spinach with Fingerling Potatoes, Mustard Viognier tarragon Sauce

#### **Free Range Chicken Breast**

Stuffed with Morels, Fernand Point Morel Condrieu Sauce

#### **Lobster and Asparagus Lemon Risotto**



### Dessert for Two

#### **"Divinity"**

#### **Molten Chocolate Brownie Cake**

With Chocolate Chip Ice Cream, topped with Valrhona Chocolate Sauce,  
Fresh Whipped Cream and Toasted Almonds



**\$112 per person plus tax and gratuity**