

Levistot



VALENTINE'S DAY

1st 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



2nd Course

Fresh Tomato Basil Bisque



3rd 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 Almandine Herb Lemon Sauce

Served with Fresh Vegetable and Basmati Rice

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

"Divinity"

Poached Pear

Stuffed with Chocolate Mousse,
Raspberry Coulis, Chocolate Anglaise and Toasted Almonds



\$172.50

per person plus tax and gratuity