



VALENTINE'S DAY

February 14, 2018

4:30 pm- 9:00 pm



1st Course

(Choice of One)

Shrimp Cocktail

With Homemade Cocktail Sauce

Home Made Duck Liver Pâté

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 Almondine Herb Lemon Sauce

Served with Fresh Vegetable and Potato Gratin

Honey Roasted Artisan Farm Pork Loin

With Yukon Gold Mash Potatoes, Fresh Vegetables and Braising Juices

Cuistot's Classic Chicken "Poulet au Vinaigre"

Served with Fresh Vegetable and Potato Gratin

Lobster and Asparagus Lemon Risotto



Dessert for Two

"Divinity"

Molten Chocolate Brownie Cake

With Chocolate Chip Ice Cream, Topped with Valhrona Chocolate Sauce,
Fresh Whipped Cream and Toasted Almonds



\$100 Per Person