



# VALENTINE'S DAY

February 14, 2019

4:30 pm- 9:00 pm



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

*(Choice of One)*

### **Shrimp Cocktail**

With Homemade Cocktail Sauce

### **Homemade Duck Foie Gras 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

### **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 Valrhona Chocolate Sauce,  
Fresh Whipped Cream and Toasted Almonds



**\$105 Per Person**