

# Leviston



## VALENTINE'S DAY

### 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

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

#### **Tartare of Heirloom Tomatoes**

with Fresh Herb EVOO Dressing



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

*(Choice of One)*

#### **Butcher Cut Sliced Filet with Black Peppercorn Sauce**

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

#### **Coquillettes Pasta**

With Mushrooms, Turkey Morsels, Parmesan, Crème Fraîche and Spinach



### Dessert

#### **Fresh Berry Tarte**

Blackberries, Raspberries and Strawberries

Over Grand Marnier Crème Anglaise



**\$139.00**

**per person plus tax and gratuity**