



BISTRO SOLEIL

VALENTINE'S DAY DINNER
TUESDAY, FEBRUARY 14, 2023
PIANIST DAN VASS 6:30
\$115 PER PERSON
DOES NOT INCLUDE TAX OR GRATUITY



CHOICE OF APPETIZERS

- Martini gulf shrimp cocktail served w. roasted pepper aioli sauce*
- Escargot and porcini mushrooms in a green peppercorn, cognac sauce served in a puff pastry
- Terrine of fresh goat cheese, chargrilled zucchini, eggplant, and peppers served w. a sun-dried tomato coulis (*without crostini)
- French country paté, dry sausage, shaved prosciutto, and fig relish w. crostini (*without crostini)
- Delectable lobster bisque, blend of lobster and crab meat w. our combination of spices & vegetables, simmered in a savory cream base*



BISTRO SOLEIL SALAD

- Mixed field of greens with dried cranberries and candied walnuts tossed in a light raspberry balsamic vinaigrette*



CHOICE OF ENTRÉES

- Seared duck breast, sautéed spinach served w. a bourbon and ginger demi-glace*
- Pan-seared filet of chilean seabass topped w. crab meat, finished w. a light lemon caper butter sauce*
- Beef tenderloin Wellington w. porcini mushrooms & herb stuffing, wrapped in a puff pastry and served w. a cabernet reduction
- Roasted New Zealand rack of lamb provençale*
- Pan-seared sea scallops on a bed of wild mushroom risotto scented with truffle oil*

DESSERT

- Dark & white chocolate mousse cake layered atop chocolate genoise, served with berries soaked in Grand Marnier

*Indicates gluten-free