



Bistro Soleil
Sunday, February 14, 2021
Dan Vass in our lounge
\$85 per person
price 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 and cognac sauce served in a puff pastry
- ~Terrine of fresh goat cheese w. chargrilled zucchini, eggplant & peppers served with a sun dried tomato coulis
- ~ Terrine of duck foie gras with fig relish and shaved prosciutto served with toasted brioche
- ~Delectable lobster bisque, blend of lobster and crab meat and our combination of spices & vegetables, simmered in a savory cream base

Bistro Soleil Salad

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

Choice of Entrées

- ~Seared duck breast with mushrooms, sautéed spinach served with a bourbon and ginger demi-glace
- ~Pan seared filet of yellowtail snapper topped with crab meat, finished with a light lemon caper butter sauce
- ~Beef tenderloin Wellington with porcini mushrooms & baby spinach stuffing, wrapped in a puff pastry served with a cabernet reduction
- ~Roasted New Zealand rack of lamb provençale
- ~Pan seared Chilean sea bass on a bed of squid ink risotto served in a champagne dill sauce

Dessert

dark & white chocolate mousse cake layered atop orange genoise served with berries soaked in grand marnier served with a glass of champagne

Bon Appetit

