

CAFÉ CUVÉE

VALENTINE'S DAY 2019

Featuring Gérard Bertrand Cote des Roses-16

TO START

MIXED FIELD SALAD *Sherry Vinaigrette, Grape Tomatoes and Shaved Red Onion*

CAESAR SALAD *Parmesan Cheese and Home Made Focaccia Crouton* 10

ESCARGOT DE BOURGOGNE *Garlic 12 and Parsley Butter with Grilled Bread*

BLEU CHEESE & APPLE TART *Crème . . . 10 Frâiche and Garlic Honey*

OYSTER ON THE HALF-SHELL 1.50 EA. *Choice of Mignonette, Tabasco, Lemon, Horseradish, or Cocktail*

ENTRÉE

Choice of Dauphinois Potato or Pomme Puree. Served with the Vegetable of the Day.

ROAST HALF CHICKEN *Garlic Pan Jus* 24

GRILLED SALMON DIJONNAISE *Dijon . . . 28 Glazed*

6OZ. FILET OF BEEF *Demi Glace 38*

12OZ. RIBEYE *Au Pourive Sauce 46*

6OZ. FILET AND ROASTED LOBSTER. 55

TAIL Demi Glace and Lobster Reduction

DESSERT

PAVLOVA *Macerated Berries - 12 Meringue - 3 Berry Sauce*

CHOCOLATE CAKE *Orange Caramel - . . 12 Whipped Cream*

GRAND MARNIER SOUFFLÉ *Raspberry . . 12 Sauce - Whipped Cream*

Executive Chef Taylor Desjarlais

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.