

St Valentine's Day MENU Feb 11th-14th 2012



-Amuse bouche-

-Appetizer-

Atlantic fresh salmon tartar and giant shrimp tempura, served with a tomato and wasabi confiture

or

Winter squash caramelized with honey velouté, smoke bay sea scallops and a spicy saffron cream

or

Duck leg confit rillettes with pistachio, served with Brussels sprouts salad and truffle oil drizzle, and poppadum crisp

-Trou normand-

-Main Course-

Root vegetable curry terrine and water cress salad, with lime leaf dressing

or

Braised monkfish, green pea mousseline and Le Coprin mushroom terrine, with Armagnac cream sauce

or

Grilled Alberta beef tenderloin, Michale cheese and yam mousseline, tomato confit with garlic flower and Thai basil, Xeres vinegar sauce

or

Braised veal cheek with orange and vegetables, fresh beet gratin with hibiscus seasoning, and green peppercorn sauce

-Dessert-

Lemon mousse, raspberry and champagne sorbet, green tea coconut milk crisp

or

Black chocolate terrine, with chocolate and coffee ice cream, clementine marmalade and almond tuile

or

Passion fruit crème brûlée with long pepper foam