

Restaurant Thomas Henkelmann – Valentine's Day 2015

Hors d'œuvres Warm and Cold

Choice of:

*Malpecque oysters on the half shell served with cocktail and mignonette sauce,
Maryland crab cake with tomato fondue, rémoulade sauce and gaufrettes potatoes,*

Lobster bisque garnished with lobster meat and croutons,

Smoked Salmon presented with traditional garnish, or

Chicken breast rounds with celeriac rémoulade, Granny Smith apple and red beet coulis

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Assorted leaves of baby field salad, with fresh herbs and a hazelnut olive oil vinaigrette

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Entrée de Poissons, Crustacés et Viands

Choice of:

Long Island duck with wild rice, vegetables, poached apple and cranberries,

Domestic rack of lamb with a tapenade and herb crust, vegetables and thyme-scented lamb jus,

Filet Mignon with pommes pont-neuf, a melange of vegetables, and sauce béarnaise,

Salmon filet grilled with grain mustard, braised asparagus, and fingerling potato purée, or

Grilled Swordfish with artichoke puree, baby vegetables and balsamic reduction sauce

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Desserts

Choice of:

Warm Valrhona chocolate soufflé cake with a liquid chocolate center and vanilla bean ice cream,

Baked peaches with marzipan centers, raspberry coulis and Valrhona white chocolate ice cream

A variation of sorbets in a sugar basket with seasonal fruits and fruit coulis, or

Warm vanilla bread pudding with apricot filling, an apricot sauce and yogurt lime sorbet

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Petits four

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\$85 Per Person, Exclusive of Tax and Gratuity.