

TABLEAU

BAR · BISTRO

valentine's day dinner

TO START

CREAM OF PARMENTIER

*leek & potato soup, nutmeg whipped
cream, grated winter black truffle*

DUNGENESS CRAB SALAD ON TOAST

celeriac-remoulade, toasted pecans, herb focaccia

LE PATE EN CROUTE

*pork-duck & foie gras terrine baked old fashion
"en croute", pickled vegetables, warm croutons*

THE MAINS

SEARED SCALLOPS & RAVIOLI

*seared scallops with eggplant ravioli, smoked tomato
sauce sautéed kale & pinenuts, crispy sunchoke*

DUO OF LAMB

*braised shoulder "backeoffe" style
and grilled chop, garlic & rosemary sauce*

ARCTIC CHAR

*pan-roasted artic char, lobster sauce,
cauliflower fleurets, mixed mushrooms*

DESSERT

LE QUATRE QUART

*citrus pound cake, kumquat
marmalade and whipped cream*

MARQUISE AU CHOCOLAT

*buttered dark chocolate slice, huckleberry
compote vanilla ice cream*

L'ASSIETTE DE FROMAGE

selection of imported & local cheese plate with seasonal jam

chocolate covered strawberries

~ 55

PLEASE CHOOSE ONE ITEM FROM EACH COURSE

