



BACCHUS

VALENTINE MENU - \$70.00

Amuse Bouche

Bisque de Homard

Lobster Bisque

Apettizers

Foie Gras au Torchon

Hudson Valley Foie Gras terrine over roasted apples, Brioche & Port wine glaze

Homard Poche

Poached lobster with cream-lobster broth & Mascarpone enriched orzo

Salade Jivernale

Endive and asparagus salad with sundried tomatoes, Gorgonzola cheese, pistachios, pomegranate & Champagne mustard vinaigrette

Coquilles St-Jacques

Greatened sea scallop on the shell with mushrooms-shallots parsley puree & Vermouth cream sauce

Main courses

Filet Mignon Nivernal

Filet Mignon with crushed baked potatoes, asparagus & Truffle sauce

Filet de Bar Chilien

Pan seared Chilean sea bass, baby bok choy, parsnip puree & white Cognac-miso sauce

Magret de Canard à l'Orange

Pan seared duck breast with sauteed baby carrots, Celery root puree & grapes-orange sauce

Risotto aux Champignons

Saffron Risotto, shitake-oyster-porcini mushroom ragout & Parmesan cheese

Cote de Porc Campagnarde

Center cut pork chop with Brussels sprouts, sweet potatoes & mushroom demi-glaze sauce

Desserts

Le Cheesecake Sauce a la Fraise

Homemade cheesecake & strawberry sauce

Le Fondant au Chocolat

Brandy molten chocolate cake with vanilla ice cream

La Creme-Brulee au Cognac

Cognac-vanilla custard topped with caramelized Sugar

Macaron « St-Valentin »

Valentine Macaron with vanilla French cream & Fresh Raspberries

Executive Chef Sixto Fuentes