

Chez Boët
Le Diner du St. Valentin
February 14, 2018

STARTERS....

Escargots de Bourgogne: Burgundy snails sautéed with garlic, shallots,
with Ricard, garlic, parsley butter. \$15

OR

Pan-Seared Foie Gras honey-raisin demi-glace and lingonberry coulis. \$18

OR

Salade du Jardin: baby lettuces, Colusa Farms locally-grown organic micro greens,
orange segments, red raspberry dijon vinaigrette. \$13

MAIN COURSES....

Beef Wellington: Australian grass-fed filet mignon with mushroom duxelle and
foie gras, baked en croute, Bordeaux, peppercorn demi-glace. \$49

OR

Rack of Lamb: with dijon mustard herbes de Provence crust, port wine sauce. \$39

OR

Wild Line-caught Red Snapper Véronique:

locally-sourced snapper, jumbo lump crab, grapes, toasted almonds, beurre blanc. \$42

OR

Canard Roti:

one half roasted duck with fresh orange and Cointreau sauce. \$34

LES DESSERTS....

Flourless chocolate cake creme anglaise. \$11

OR

Fresh Florida strawberries balsamic marinade, Chantilly. \$10

OR

Artisanal Cheese Plate: an assortment of our hand-selected artisanal cheeses. \$16

One glass of house Champagne will be offered to each diner who orders three courses.

Valentine's Champagne special: Pierre Chanier Brut,
Methode Champenoise \$44 bottle

Bon appétit!

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