

Chez Boët  
*Le Diner du St. Valentin*  
February 14, 2020

---

STARTERS....

**Escargots de Bourgogne:** Burgundy snails sautéed with garlic, shallots, with Ricard, garlic, parsley butter. \$17

OR

**Pan-Seared Foie Gras** honey-raisin demi-glace and lingonberry coulis. \$20

OR

**Salade du Jardin:** baby lettuces, Colusa Farms locally-grown organic micro greens, baby Heirloom tomatoes, orange segments, red raspberry dijon vinaigrette. \$15

---

MAIN COURSES....

**Beef Wellington:** Australian grass-fed filet mignon with mushroom duxelle and foie gras, baked en croute, Bordeaux, peppercorn demi-glace. \$54

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. \$45

OR

**Canard Roti:**

one half roasted duck with fresh orange and Cointreau sauce. \$36

---

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. \$18

---

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

*Bon appétit!*

755 12th Avenue South, Naples, FL 34102 . 239-643-6177 [www.ChezBoetNaples.com](http://www.ChezBoetNaples.com)