

Chez Boët

Le Diner du St. Valentin

February 14, 2015

Escargots de Bourgogne: Burgundy snails sautéed with garlic, shallots, flambéed with Ricard, broiled with garlic-parsley butter \$ 11

OR

Pan-Seared Foie Gras: lingonberry coulis \$ 17

OR

Salade du Jardin: baby lettuces, locally grown organic micro greens, orange segments, red raspberry vinaigrette \$ 11

Beef Wellington: Filet mignon, mushroom duxelle, foie gras, wrapped in pastry, Bordeaux demi-glace \$ 45

OR

Rack of Lamb: dijon mustard herbes de Provence crust, port wine sauce \$ 35

OR

Mangrove Snapper Véronique:

locally-sourced snapper, jumbo lump crab, grapes, toasted almonds, beurre blanc \$ 35

Canard Roti:

one-half roasted duck with fresh orange Cointreau sauce \$ 30

Le Dessert:

Flourless chocolate cake \$ 10

OR

Fresh Florida strawberries balsamic marinade, creme Chantilly \$ 10

OR

Artisanal Cheese Plate: assortment of our hand-selected artisanal cheeses \$ 14

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

Bon appétit!

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