

Caprice bistro

Valentine Dinner

\$45

Appetizers

Sweetbreads

Pan seared with wild mushrooms sauce

Escargots "Petits Gris"

Tender Escargots sauté w/garlic, roquefort cream sauce

Salad Valentine

Frisee, radichio, artisan lettuce, verjus vinaigrette, goat cheese

Grenouilles

Frog Legs fried, w/ Provençal vinaigrette

Pork Cheeks

Braised Flamande

Lobster Bisque

Smooth, creamy soup made from lobster shells, brandy, tomato

Entrees

Salmon "en croute"

Salmon filet stuffed with fish mousse, baked in puff pastry, served w/beurre blanc

Lamb Shank

Braised "Cassoulet style" jus, rosemary, beans, haricots verts..

Beef Short Ribs

in Syrah wine, yukon gold mashed, root vegetables

Waterzooi (Chef's Specialty)

Selection of freshest seafood, shellfish in herb cream sauce

Assiette "La Boheme"

Duck confit, Pork roast, sausage, potatoes, on braised red and white cabbage

(Filet Mignon available as an option, add \$10)

Dessert

Le Dessert "Je t'aime"

(Our Selection of Homemade desserts)

