

# Valentine's Day



## APPETIZER

Clam Chowder

House Salad

Escargots à la Bourguignonne

Crab Cake

Traditional French Onion Soup



## ENTREE

Duck à l'Orange

Fresh Red Fish Sauté Meunière

Pan Roasted Young Texas Hill Country Wild Boar

Breast of Chicken Sautéed in Olive Oil with Mushroom Sauce

topped with Goat Cheese and a Tomato Concasse

\$62.00 Plus Tax and Gratuity

Rack of Lamb

Grilled Sirloin Steak

Grilled Tender Filet Mignon Wrapped with Bacon

Pan Roasted Fresh Filet of Chilean Sea Bass

Bistro Trio a taste of Lamb, Duck and Quail

\$72.00 Plus Tax and Gratuity

(All Entrees Served with Chef's Choice of Fresh Seasonal Vegetables)



## DESSERT

Crème Brûlée

Red Velvet Cake

Key Lime Pie

Dark Belgian Chocolate Mousse

