

Valentine's Day Menu



Mise en bouche

Little bite offered to whet the appetite and set the mood for the dinner

Appetizer

choice of

Escargots de Bourgogne

Burgundy Snails in a Garlic butter preparation

Burrata

Fresh creamy mozzarella cheese atop a petite arugula and tomato salad served with avocado mousse, basil crystals and crostini

Asparagus Bisque

Home made creamed bisque

Entree

choice of

Red Snapper Filet

Red Snapper filet served on a bed of parsnip mash with brussels sprouts and a carrot beurre blanc

Short Ribs

Chimay (blue cap) braised short ribs served with home made fries

Angela's Mussels

Prepared with tomato, basil and a hint of cream. Flavored with Pastis and served with home made fries

Dessert

choice of

Mikado Crepe

Crepe filled with vanilla ice cream and drizzled with Belgian chocolate

Blood Orange Sorbet

\$65 p.p.

*All items are home made with love
and prepared to order by the chef herself*