

Valentine's Day Menu

APPETIZERS

Lobster Bisque

Endive Salad with Blue Cheese & Walnuts

Baked Brie with honey & truffle glazed réduction in puff pastry

Snails with garlic & parsley butter

Homemade Duck Foie Gras with Toasts & chutney (+\$5)

MAIN COURSES

Seafood Linguini (Shrimp, Mussels, Clams) in lobster broth

Roasted Sea Scallops with Risotto & Porcini mushroom sauce

Red Snapper with zucchini tagliatelle, lemon butter caper sauce

Grilled Baby Lamb Chops with Potato Gratin & Mushrooms

Beef Filet Mignon with French Fries & Peppercorn Sauce (+\$5)

DESSERTS

Chocolate Lava Cake with Vanilla Ice Cream

Cheesecake

Lemon Tart

Crème brûlée

Chocolate mousse

Choice of 1 Appetizer, 1 Main course, 1 Dessert
\$65 per Person (Tax & Gratuity not included)

Eloise wishes you a Bon Appétit!

Bistro Eloise

Consuming raw or undercooked food may increase your risk of foodborne illness