

# VALENTINES DAY AT MARSEILLE

Tuesday, February 14, 2017

dinner: 5pm - 12am

## PRIX FIXE DINNER

THREE COURSE 48.

*all dishes available a la carte*

### APPETIZERS

CREAMY LOBSTER BISQUE *pastis creme fraiche*

CLASSIC FRENCH ONION SOUP

DOUBLE BAKED GRUYERE SOUFFLE *mushroom cream*

SPINACH & ARTICHOKE TORTELLINI *mimolette cheese*

RISOTTO *sweet pork sausage, radicchio & parmesan*

WINTER VEGETABLE SALAD *pickled pears & pistachios*

JUMBO LUMP CRABCAKE *spicy remoulade & cress*

FLUKE CRUDO *pickled onions, citrus - chili cream*

BURGUNDY SNAILS *pastis, garlic crumbs*

### ENTREES

ORGANIC CHICKEN TAGINE *cous cous, almonds, apricots*

OLD FASHIONED ROAST DUCK *braised endive*

AUSTRALIAN LAMB CHOPS *potato - garlic puree*

FILET MIGNON *braised swiss chard, florentine potatoes*

STEAK AU POIVRE *peppercorn sauce, buttered spinach*

MONKFISH *baby leeks & mustard greens*

GRILLED SALMON *carrot - ginger puree*

BRANZINO *citrus sambal sauce*

VEGETABLE COUSCOUS

### DESSERT

CHOCOLATE DOME

*raspberry - chocolate mousse, salted caramel,  
chocolate sable*

**OR CHOICE OF DESSERT FROM THE MENU**