

Valentine's Day Avenue Restaurant
Tuesday, February 14, 2017

1st course

Parsnip soup with shiitake mushrooms and herbed crouton
Butter lettuce with asparagus, roasted beets and sautéed goat cheese
Seared yellowfin tuna with arugula, haricots verts and polenta croutons
Duck terrine with roasted apples and figs

Main course

Potato-leek tart amid local carrots, broiled asparagus, spinach & wild mushrooms
Sea bass with tomato fondue and saffron sauce
Lobster, crab & shrimp in lobster-red pepper sauce (\$5 supplement)
Rack of lamb with tart cherries and tarragon
Filet mignon with wild mushrooms and Cognac

Dessert

Janvier torte—layers of almond, chocolate, passionfruit and caramel mousse
Avenue cinnamon and coffee ice creams with cocoa meringues
Banana-rum crisp with avenue vanilla ice cream
Flourless chocolate cake with chocolate cream