

ABOYER

AMERICAN - FRENCH BRASSERIE

Valentine's Day Celebration

Friday, February 14, 2020

For All

Duo of Smoked Scottish Salmon Roulade & Warm Blini with Osetra Caviar

Appetizer Selections

Lobster Ravioli & Pan Roasted Scallop, Lemongrass Beurre Blanc

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Seared Medallion of Foie Gras Paired with Lyonnaise Duck & Foie Gras Strudel,
Confit Figs in Armagnac

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A Composed Salad of Belgium Endive, Baby Frisée, Roasted Portabella Mushroom,
Smoked Goats Cheese Beignet, Candied Walnuts & Aged Balsamic

For All

Pink Grapefruit-Champagne Sorbet with Grapefruit Citron

Main Course Selections

Panache of Wild Black Bass & Panko Crusted Jumbo Prawn, Over Creamy Polenta,
Melted Fennel, Preserved Tomato and Thai Scented Bouillabaisse Sauce

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Duo of Grilled, Foie Gras Stuffed Quail & Roasted Breast of Hen,
Duck Fat Brussels Sprouts Leaves, Truffle Sauce

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Duo of Braised Beef Short Ribs & Roasted Tenderloin, Gratin Potato,
"Coq Au Vin" Sauce, Haricot Vert

Dessert Selections

Choice of Hot Raspberry or Grand Marnier Soufflé

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Duo of Chocolate Pavé & Mini Dacquoise

For All

Grand Marnier Chocolate Truffles

\$89.00

Silencieux