

Chloé

A French Bistrot

VALENTINE'S DAY MENU

FEBRUARY 14TH, 2012

- FIRST COURSE -

SALADE VERTE ET VINAIGRETTE AUX ÉCHALOTTES CONFITE

Fresh butter lettuce salad with a shallot confit vinaigrette

OR

CRÈME DE CHOU-FLEUR AU SAUMON FUMÉ

Roasted cauliflower soup with smoked salmon

OR

SALADE DE POIS GOURMANDS ET MAGRET FUMÉ

Smoked duck breast, snap peas, and mixed greens with a raspberry vinaigrette

- ENTRÉES -

MEDALLION DE BOEUF AU ST. MARCELLIN*

Pan seared beef medallions with St. Marcellin accompanied by sautéed brussel sprouts, mushrooms, and bacon

OR

BOUILLAIBAISE DE MOULES & PALOURDES AU SAFRAN

Bouillaibaise style stew of mussels and clams in a saffron broth served with aioli crostini

OR

BAVETTE DE VEAU AU POIVRE VERT ET CITRON VERT

Veal flank steak with green peppercorn and fresh lime accompanied by a lemon risotto

- DESSERTS -

MARQUISE AU CHOCOLAT AVEC CRÈME ANGLAISE ET PISTACHE

OR

VACHERIN VANILLE & FRAMBOISE

OR

TIRAMISU DES ILES

\$49 per person. Does not include taxes and gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

20% gratuity will be added to parties of 6 or more.