

sips

Bistro & Bar

Thursday February 14th 2013

€ \$55 €

Entree

Lobster Bisque, Truffle Oil

Jumbo Lump Crab Gratin, Tomato Parmesan Cream (for 2)

Grilled Vegetable @ Goat Cheese Terrine, Pickled Beet Salad

Poached Oysters, Champagne Sabayon, Caviar

Plat Principal

Roasted Duck Breast, Pine Nut Couscous, Red Wine Poached Pear

Cognac Peppercorn Sauce

Pan Seared Diver Sea Scallops, Melted Leeks, Cauliflower Puree

White Truffle Emulsion

"Chateaubriand De Boeuf", Roasted Asparagus, Chateau Potatoes

Bearnaise Sauce

Duo of Lobster, Arugula Salad, White Balsamic Vinaigrette

Dessert

Creme Brulee

Chocolate Dome with Creme Anglaise

Sorbet Trio

Executive Chef: Gerald A. Petrus Jr.

