

LIVINGSTON

RESTAURANT+BAR

Valentine's Day Menu

Canapes

Choux au Fromage

profiteroles stuffed with cheese

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Appetizer Course

Each Guest to Select One

Escargots a la Bourguignonne

red wine braised snails poached in garlic topped with puff pastry

Bisque d'ecrevisses

crawfish bisque enriched with cream and cognac, garnished with chopped crawfish, sweet peppers, tomato butter and black truffle

Salade Gourmade

baby field lettuce garnished with foie gras crouton, crispy duck skin, shallots and fines herbes vinaigrette

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Main Course

Entrees

Each Guest to Select One

Coq au Vin

local chicken braised in red wine with house-made bacon, pearl onions, mushrooms and fresh parsley

Sole Cardinal en Papillote

sole filets stuffed with lobster and steamed in parchment paper with white wine, finished with butter

Steak au Poivre for Two

(\$20 supplement applies)

pan-roasted chateaubriand coated with cracked black peppercorns and finished with cognac cream

Vegetables

Each Guest to Select Two

Haricot Vertes Allemande

sauteed french beans and Sweet onions lightly glazed with stock and butter

Carrots a la creme

sautéed baby carrots glazed with vermouth and honey, finished with cream

Asparagus Hollandaise

steamed jumbo asparagus served with traditional hollandaise

Pommes Chateau

new potatoes browned in butter and glazed with veal stock, finished with fines herbes

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Dessert Course

Each Guest to Select One

Crepes Suzette

sweet crepes filled with buttered caramel and orange segments, finished with flambéed grand marnier

Strawberry Marquise

glazed fresh strawberries served on a base of strawberry mousse, finished with shavings of dark chocolate

Crème de marron

crème brulee flavored with chestnuts, served with a crisp cookie

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45 per person/Includes Champagne Toast