



“We celebrate dining traditions and the classic arts of culinary, music and photography”

VALENTINES DINNER

A Romantic Couple Dining Experience

Reservation Recommended

5:00 pm - 9:00 pm



BIENVENUE

Baguette

&

Cheese Fondue

Brie, Cranberries, Almonds

SALAD

Bistro Greens

Champagne Vinaigrette

ENTRÉE COURSE

Choice of

Surf & Turf

Chateau Steak Medallions and Jumbo Shrimp with Bearnaise Sauce

Chef's Potato & Fresh Vegetable

Chicken Provencale

Roast Chicken Breast Stuffed with Ratatouille Vegetables Boursin Sauce

Chef's Potato & Fresh Vegetable

Bistro Bouillabase

Cod Fish, Scallops, Mussels, Tomatoes, Carrots, Celery, Onion

Wine Brodo

DESSERT

Chocolate Fountain Fondue

Berries, Profiterole, Ladyfingers

BUBBLES & TRUFFLES

Veuve du Barry Champagne

1 Bottle Per Couple with Box of Bistro Truffles

150

per couple

A Standard 20% Gratuity Is Added On To All Bistro Checks

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.