



## VALENTINE'S DAY 2012

### **Amuse Bouche and Champagne Toast**

Fanny bay oyster with champagne mignonette sauce

### **First Course**

Hearts of palm salad with tomato, avocado, haricot vert, lemon and olive oil

Arugula salad with raspberries, baked goat cheese and cider vinaigrette

Ricotta gnocchi with Roquefort cream sauce

Butternut squash soup with crème fraiche and brioche croutons

Grilled prawns with caviar beurre blanc and tomato concasse

Foie gras torchon with poached pear and brown butter balsamic reduction

### **Entrees**

Sole and asparagus on a bed of wild mushrooms, topped with lobster hollandaise sauce

Butter poached Scottish salmon and bay scallops with rosti potatoes and green beans

Chicken francaise with lemon, capers and wine over spinach risotto and roasted Japanese eggplant

Ribeye steak au poivre with potato gratin and julienned vegetables

Chateaubriand for Two with truffled mashed potatoes, creamed spinach, served with bernaise sauce

### **Desserts**

Warm chocolate cake with a creamy hazelnut center, vanilla-rose ice cream

Strawberry shortcake tart with chocolate covered strawberries

### *Fondue for two*

Dark chocolate fondue, strawberries, bananas, pineapple, marshmallows, pound cake

*\$75 per person*

*\$95 per person with wine pairing*

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

**EAST END**  
**BRASSERIE**



**18% GRATUITY WILL BE  
ADDED TO PARTIES OF 6  
OR MORE**

