

Hôtel St Germain



Valentine's Day 2012

Menu

Amuse Bouche

Chilled Oyster with Vodka and Caviar

Soup

Creamy Jerusalem Artichoke with Bacon and Fried Leek

Appetizer

Lavender Rubbed Lamb Chops on Parsnip Puree, Green Beans
Wrapped in Prosciutto, Truffled Jus

Seafood

Trio of Shellfish with Sauces,
Jumbo Shrimp, Crab Claws, and Scallop Cake

Entrées

Delmonico Steak with Yukon Potato Mouseline,
Buttered Asparagus, Cognac and Green Peppercorn Glace de Viande

or

Lemon Sole Baked en Papillote with Petite Vegetables,
Lobster-Tarragon Beurre Blanc

Fromage

Texas Cheese on Crostini

Dessert

Rich Chocolate Soufflé with Strawberry Crème Anglaise

or

Classic Crème Brulée with Fresh Berry Compote

Mignardises

Love Inspired Confections