

Valentine Dinner Menu

Special at Café Des Amis

Tonight start with:

Oyster : half dozen \$10.50

Oyster : dozen \$18.50

Champagne nectar moet \$18

Cocktail special \$8.50

Soupe de champagne

Chocolate Martini

Mon Amour :

Vodka flavored with rose petal, rum coconut and cranberry

Tomate et fromage de chevre facon tatin

Upside down tart with tomato, goat cheese, onion confit and artichoke's heart served with mixed green tossed in a balsamic vinegar dressing.

Duo de saumon marine aux herbes fraiches et saumon fume

Homemade marinated salmon in citrus, fresh herbs, and three peppers, with Norwegian smoked salmon on bed of spring mix salad.

Brie frie enrobe de jambon fume

Flash fried brie wrapped with prosciutto served with crouton and spring mix salad.

Bisque de homard

Maine lobster bisque with seafood broth and cream.



Filet mignon et homard \$85

8oz filet mignon with a brandy demi glaze aside a full Maine lobster tail dipped in clarified butter, served with green beans wrapped with bacon, Provencales tomatoes and gratin dauphinois.

Filet mignon \$66

8oz filet mignon with mignonette pepper cream sauce, served with green beans wrapped with bacon, Provencales tomatoes and gratin dauphinois.

Medaillon de porc sauce curry miel \$54

Pork tenderloin medallions marinated with curry honey, served with green beans wrapped with bacon, Provencales tomatoes and gratin dauphinois.

Confit de canard \$58

Moulard duck leg confit drizzled with a port balsamic reduction sauce, served with green beans wrapped with bacon, braised red cabbage and gratin dauphinois.

Coquilles Saint Jacques aux confit de carotte sauce orange gingembre \$59

Sea scallops pan seared, served with carrots confit in orange, mandarine and fresh ginger.

Truite fourree a la chair de crabe et aux homard \$57

Rainbow trout filet topped with lump crab and lobster meat in a creamy Champagne sauce, sprinkled with cheese and gratine, served with rice pilaf, braised baby carrots and asparagus.

Saumon d'Atlantique sur un lit de mangue et de gingembre \$53

Grilled Atlantic salmon topped with a mango ginger sauce, served with rice pilaf asparagus and provencales tomatoes.



Le louvre

Pyramid of dark chocolate mousse layered with ginger crème brulee, on white cake and sprinkled with gold leaf.

Le savoureux

Almonds cake with fresh raspberry, topped with crème chiboust flavored with Tahitian vanilla and then caramelized

Septieme ciel

Light fresh rose mousse, layered with homemade marshmallow, served with a red fruit coulis.

Appetizer

Main Course

Dessert



Valentine's

Dinner

at

Café des Amis

2009

Café des Amis
vous souhaite une
très bonne
Saint Valentin 2009