

# CHEZ LUCIENNE

Valentine's day ●●● 3 course \$59 Per Person.



## Appetizer

Saumon fume fait Maison  
Homemade smoked salmon, vodka cream, toasts

Bisque de Homard  
Classic lobster bisque.

Gnocchi aux champignons sauvages.  
Homemade gnocchi, asparagus, wild mushrooms and creamy sauce.

Terrine de foie gras  
Homemade foie gras terrine with Granny Smith apple chutney.

Salade de cresson et endives Au bleu.  
Watercress, endive salad with Roquefort cheese.

## Entrees

Filet mignon sauce perigourdine  
Pan seared filet mignon, seasonal vegetables, Madeira, truffle sauce.

Canard a l'orange  
Pan seared sliced duck breast glazed with sweet orange sauce, wild rice.

Vol au vent de fruits de mer  
Shrimps, mussels, lobster, scallops in a pastry shell with creamy Riesling sauce.

Carre d'agneau Provençal  
Roasted New Zealand rack of lamb, ratatouille and Provençal herb sauce.

Lotte rotie au vin rouge.  
Roasted monkfish in a Bordeaux wine sauce and seasonal vegetables.

## Dessert

Profiteroles aux deux chocolats

Surprise st. Valentin.