

Valentine's Day

Hors d' Oeuvres

Escargots de Bourgogne - Six, served in the shell with garlic butter \$24

Baked French Onion Soup \$13

Moules Mariniere or Maison \$24

Arugula Salad - With red & gold beets, blood oranges and Claudia dressing \$20

Entrees - \$55 (Served with Soup du Jour or choice of salad)

Fresh Market Fish

Filet Mignon- With gorgonzola, potato gratin, haricot verts & bordelaise sauce

Free- Range Airline Chicken Breast- Crusted with Provencal herbs & served with mini ratatouille

Diver's Scallops "Maxim's Style- Served with saffron sauce, julienned crispy leeks, bell peppers and rice pilaf

"Maple Leaf" Duck Breast- Grilled, with orange and figs, haricot verts & potato gratin

Desserts

Dark chocolate Mousse 10 Tarte Tartin 10 Peach Tart 10

Creme Brulee 12 Cheese plate 27