

~ VALENTINE'S DAY 2010 ~

74. per person*



FIRST COURSE

CAFÉ WA S SIGNATURE AMUSE-BOUCHES CANAPÉS

SECOND COURSE

COQUILLE SAINT-JACQUES

day boat scallops / yukon puree/karabuta lardons/ sea urchin / chicken jus

or

FOIE GRAS DUET

seared and torchon style/ 18-year balsamic/ cardamom almond / cranberry marmalade

THIRD COURSE

FILET MIGNON ROSSINI

7 oz vintage natural filet / foie gras / black truffle / sauce périgueux / dauphine potato / cluster cherry tomatoes

or

QUEUE DE LANGOUSTINE

8 oz maine lobster / moet champagne air / blood orange confit / verjus butter / parsnip-fennel purée

DESSERT

PARTAGÉ A DEUX

valrhona chocolate fondue / fresh fruit / white chocolate merange / guittard chocolate mousse

and

SELECTION OF PETIT-FOURS

54. per person*



FIRST COURSE

CAFÉ WA S SIGNATURE AMUSE-BOUCHES CANAPÉS

SECOND COURSE

CARPACCIO D'ELANS

elk tenderloin / swiss chard / raspberry vinaigrette / smoked tomato

or

TRIO DE TARTAR

spicy tuna- sweet soy / citrus scallop / balsamico / truffle salmon- raspberry coulis

THIRD COURSE

POISSON À LA PLANCHE

Llup de mere / red beet raviolo / watermelon coulis / golden beet purée / lavender honey / tarragon essence

or

BIFTECK GRILLÉ DE NY

10 oz grilled NY / crispy onion / sauce bordelaise/ fingerling potato / haricots verts

DESSERT

PARTAGÉ A DEUX

valrhona chocolate fondue / fresh fruit / white chocolate merange / guittard chocolate mousse

***Vegetarian Menu on Special Request*

CHAMPAGNE SUZY VALENTINE'S DAY SPECIAL:

\$75/BOTTLE

**excludes beverages tax and gratuity*

