



La Crémillère
RESTAURANT

La Saint-Valentin Menu

\$165.00 per person

AMUSE BOUCHE

SCOTTISH SMOKED SALMON

served over blinis, creme fraiche and baeri caviar

FIRST COURSE

CAULIFLOWER SOUP

fresh black truffle

Or

LOBSTER ROULADE

Ossetra caviar and choron sauce

Or

FOIE GRAS AU TORCHON

apple compote, frisee & toast

SECOND COURSE

BLACK TRUFFLE MUSHROOM “ SOUFFLE “

jus a la truffe noire

THIRD COURSE

FILLET OF EUROPEAN TURBOT

artichoke puree, fava beans, morel mushrooms, lemon grass sauce

Or

ROASTED SQUAB

petits pois a la francaise, potato mousseline & perigourdine sauce

Or

SEARED FILET MIGNON

asparagus “dressing”, potato fondant, truffle sauce

FOURTH COURSE

CUPID CHOCOLATE HEART

petits fours