

*La Carte  
de*  
**Voilà!**

**VALENTINE'S DAY PRIX FIXE MENU**

FEBRUARY 14<sup>TH</sup>, 2012

**- FIRST COURSE -**

**SALADE VERTE ET VINAIGRETTE AUX ÉCHALOTTES CONFITE**

*Fresh butter lettuce salad with a shallot confit vinaigrette*

OR

**CRÈME DE CHOU-FLEUR AU SAUMON FUMÉ**

*Roasted cauliflower soup with smoked salmon*

OR

**SALADE DE POIS GOURMANDS ET MAGRET FUMÉ**

*Smoked duck breast, snap peas, and mixed greens with a raspberry vinaigrette*

**- ENTRÉES -**

**MEDALLION DE BOEUF AU ST. MARCELLIN\***

*Pan seared beef medallions with St. Marcellin accompanied by sautéed brussel sprouts, mushrooms, and bacon*

OR

**BOUILLAIBAISE DE MOULES & PALOURDES AU SAFRAN**

*Bouillaibaise style stew of mussels and clams in a saffron broth served with aioli crostini*

OR

**BAVETTE DE VEAU AU POIVRE VERT ET CITRON VERT**

*Veal flank steak with green peppercorn and fresh lime accompanied by a lemon risotto*

**- DESSERTS -**

**MARQUISE AU CHOCALAT AVEC CRÈME ANGLAISE ET PISTACHE**

OR

**YACHERIN VANILLE & FRAMBOISE**

OR

**TIRAMISU DES ILES**

\$49 per person. Does not include taxes and gratuity.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

*20% gratuity will be added to parties of 6 or more.*