

# Happy Valentines!

## FIRST COURSE

Seared Jumbo Sea Scallops with Leeks Ragout and Caviar

Or

Spring Rolls with Mint Cilantro and Lettuce

Or

Stuffed Quail and Mouse of Foie Gras Terrine Platter

Or

Assorted Seafood Delicacy: Lobster, Crab, Shrimp Cocktail, Oysters  
On the Half Shell with Caviar and Smoked Salmon

Or

Tuna Tartar with Citrus Vinaigrette

## SECOND COURSE

Frederick's Salad and Champagne Hazelnut Oil Vinaigrette

## MAIN COURSE

Glazed Duck Breast with Orange Ginger Sauce served with Wild Rice

Or

Beef Tenderloin with Jumbo Shrimp and Roquefort Fresh Herb Sauce  
Served with Double Baked Yukon Gold Potatoes

Or

Sea Bass and Jumbo Lump Crab Meat Napoleon with Champagne  
Caviar Veloute served with Fingerling Potatoes

Or

Fresh Maine Lobster and Crab Navarin served with Spring Vegetables  
On a Bed of Parppedele Pasta

Or

Veal Strip Loin with Foie Gras served with Mushroom Duxelle and Madeira Sauce  
Served with Au Gratin Potatoes

## DESSERT

Frozen Lemon Grass Parfait with Mango and Passion Fruit Purees

or

Chocolate and Raspberry Mousse Cake

or

Dark and White Chocolate Terrine