

# LIVINGSTON

RESTAURANT+BAR

## Valentine's Day Menu

### Canapes

#### **Choux au Fromage**

*profiteroles stuffed with cheese*

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### Appetizer Course

*Each Guest to Select One*

#### **Escargots a la Bourguignonne**

*red wine braised snails poached in garlic topped with puff pastry*

#### **Bisque d'ecrevisses**

*crawfish bisque enriched with cream and cognac, garnished with chopped crawfish, sweet peppers, tomato butter and black truffle*

#### **Salade Gourmade**

*baby field lettuce garnished with foie gras crouton, crispy duck skin, shallots and fines herbes vinaigrette*

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### Main Course

#### **Entrees**

*Each Guest to Select One*

#### **Coq au Vin**

*local chicken braised in red wine with house-made bacon, pearl onions, mushrooms and fresh parsley*

#### **Sole Cardinal en Papillote**

*sole filets stuffed with lobster and steamed in parchment paper with white wine, finished with butter*

#### **Steak au Poivre for Two**

*(\$20 supplement applies)*

*pan-roasted chateaubriand coated with cracked black peppercorns and finished with cognac cream*

#### **Vegetables**

*Each Guest to Select Two*

#### **Haricot Vertes Allemande**

*sauteed french beans and Sweet onions lightly glazed with stock and butter*

#### **Carrots a la creme**

*sautéed baby carrots glazed with vermouth and honey, finished with cream*

#### **Asparagus Hollandaise**

*steamed jumbo asparagus served with traditional hollandaise*

#### **Pommes Chateau**

*new potatoes browned in butter and glazed with veal stock, finished with fines herbes*

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### Dessert Course

*Each Guest to Select One*

#### **Crepes Suzette**

*sweet crepes filled with buttered caramel and orange segments, finished with flambéed grand marnier*

#### **Strawberry Marquise**

*glazed fresh strawberries served on a base of strawberry mousse, finished with shavings of dark chocolate*

#### **Crème de marron**

*crème brulee flavored with chestnuts, served with a crisp cookie*

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**45 per person/Includes Champagne Toast**