

The French Manor Inn & Spa

February 14, 2016

Valentine's Drink Special

♥ *Kir Royale* ♥

Champagne with Chambord & Fresh Raspberry Garnish

Les Premiers Plats

Escargot with Shiitake Mushrooms and a
Roast Shallot-Merlot Sauce in a Roquefort Brioche Bowl;
Finished with a Roasted Garlic Foam - \$14

Bisque of Langoustine Lobster in a Savory Velvet,
Scented with Herbs & Sherry, Finished with Lobster Meat,
Homemade Crème Fraîche Swirl & Lobster Powder - \$15

Pan Seared Foie Gras on a Roasted Garlic Brioche Crustini
with a Fig and Port Wine Reduction - \$14

Ahi Tuna Crudo with Sesame Seeds, Chives, Avocado
and Crispy Wonton - \$12

Les Salades

Roasted Beets with Candied Pecans and Feta Cheese on a Bed of
Lettuce Tossed with a Ginger-Citrus Vinaigrette - \$11

House Salad with Carrot Twirls, Tomatoes and Cucumber;
Choice of a Ginger-Citrus Vinaigrette
or a Maple Dijon Vinaigrette - \$8



Le Sorbet

Chef's House Made Sorbet

Les Plats Principaux

Broiled Lobster Tail with Tuxedo Blend Orzo Risotto, Sautéed Asparagus and Finished with Drawn Butter - \$46

Char-Broiled Dry Aged NY Strip Steak with a Crispy Potato Rose, Swiss Chard, and Finished with Maitre D' Butter- \$52

Char-Broiled Lamb Rack with Boursin Polenta, Ratatouille and Finished with a Pomegranate-Balsamic Reduction - \$46

Pan Seared Chilean Sea Bass with Truffle Risotto, Roasted Butternut Squash and Finished with a Roasted Red Pepper Coulis - \$49

Pan Roasted Duck Breast with Thyme Roasted Potatoes, Caramelized Onions and Finished with a Sage Bechamel - \$44

Grilled Filet Mignon with Thyme Dutchess Potatoes, Glazed Baby Carrots, and Finished with a Sage Bechamel - \$46

House Made Manicotti with a Vodka Sauce, Lemon Zest and Topped with Chiffonade Basil - \$38

Selection of Chef's Favorite Sweets & Treats

