

Valentine at Carthage

Appetizers

Amuse bouche.

Tomato & Gin Soup a l'ancienne.

Pate de Campagne

Organic greens with balsamic dressing

Pate et deux Confits.

Or

Flan

Organic Spinach & Scallop Flan et sauce Cardinal.

Main Course

Vegetarian

***Risotto in tomato sauce with Steamed
and Grilled Vegetables.***

Or

Galaxy of Fish & Seafood

Wild sockeye Salmon and Snapper

Prawns & Scallops in Whiskey Bisque Sauce .

Or

Hazelnut Duck

Pan Seared Duck Breast in Frangelico Sauce.

Or

Medallions Filet Mignon

***Beef Tenderloin served with double baked potatoes &
Vegetables , in Porto Sauce.***

Dessert

Trio Of Chocolate Mousse

Or

Tarte Tatin & Ice Cream

Or

Passion Fruit Sorbet

\$60 Per person tax and gratuities not included.