



Château du Lac

*Chef Jacques Saleun & Staff Welcome You for
Saint Valentine's Eve*

Tuesday, 14 February, 2012

To Begin

Clam Chowder or French Onion Soup \$9
classics...

Escargots Bourguignons \$10
classically french

Shrimp & Avocado Remoulade \$13
baby greens; french vinaigrette

Broiled Clams \$9
garlic, herbs, butter

Hudson Valley Foie Gras Terrine \$19
house made jam; brioche toast

Mâché Salad \$10
sundried cranberries, sherry vinaigrette; goat's cheese panini

Concluding

Red Velvet Cake \$8
butter cream frosting

Vanilla Bean Crème Brûlée \$8

Molten Chocolate Cake \$7
vanilla bean ice cream

Chocolate Mousse Hearts \$8
raspberry coulis

Raspberry Charlotte \$7
lady fingers; raspberry coulis

Strawberry-Kiwi Tart \$8

Mainly

Braised Lamb Shank \$26
white beans

Herb Roasted Petite Rack of Veal \$32
natural jus

Filet Mignon \$35
"perigoux" sauce

Pan Seared Fillet of Redfish \$22
roasted red pepper coulis

Lobster Thermidor \$35
the classic...

Sides

Pommes Frites \$6

"Sweet Frites" \$6

Grilled Asparagus \$6

Wilted Spinach & Mushrooms \$6