

Valentine's Day Vin et Fleurs

**THERE IS NO SINCERER LOVE THAN
THE LOVE OF FOOD**

~George Bernard Shaw

vineffleurs.com

APPETIZERS AND SALADS

BURRATA MOZZERELLA 13

served with tomato, fresh basil and garlic puree.
balsamic vinegar.

AVOCADO CREVETTES 16

sautéed baby shrimp in a cognac tarragon sauce
served on top of avocado halves

TUNA TARTARE 21

chopped sushi grade tuna tossed with shallots and
topped with wasabi cream

CHEESE PLATE 17

assorted artisanal cheeses with nuts, dried fruits and
warm mini baguettes

BEETS 12

sliced red and golden beets with goat cheese, pine
nuts and creamy dill dressing

SHAVED BRUSSEL SPROUTS 13

with pancetta, hazelnuts and a raspberry
vinaigrette dressing

CHOPPED ENDIVE 13

tossed with walnuts, poached pear, roquefort and
bleu cheese dressing

FOIS GRAS TERRINE 24

raspberries, black berries and toasted brioche

MAINS

BABY BACK RIBS 27

slow cooked in our signature sauce with a hint of
orange then grilled.

BLACK ANGUS FILET MIGNON 48

grilled to perfection, served with peppercorn
sauce or a bacon red wine sauce

HALIBUT 38

delicately sautéed in a light lemon sauce and
topped with chorizo slices

RACK OF LAMB 48

Roasted with cherry rosemary garlic sauce and
pancetta

BEEF TARTARE 25

black angus beef tenderloin topped with crispy
capers

MUSSELS MARINIÈRES AND FRITES 22

in a white wine butter sauce and topped with
clams.

*Tonight's sides are
truffled mashed
pomme dauphine
sautéed mushrooms
ratatouille*

DESSERTS

CHOCOLATE CAKE 10

topped with warm chocolate sauce

CRÈME BRULÉE 10

with an essence of orange water

CREPE SOUFFLE 10

crème patisserie and passion fruit sauce

MOUSSE 10

white and milk chocolate

SPECIALTY COCKTAILS

Orange Tulip 15

Mandarin Napoleon, Grand Marnier, brown sugar cube, cava

Peony Passion 15

Rum, passion fruit puree, simple syrup, topped with cava

Evening Calla Lily 15

Vodka, kahlua, white cream de cacao, espresso, fresh mint



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