

VALENTINE'S DAY 2018

*prix fixe menu * \$48 per person*

HORS D'OEUVRES

WILD MUSHROOM SOUP
sherry, crispy leek, crème fraîche
or

CITRUS POACHED SHRIMP
pickled green tomato, fresh horseradish, coriander
or

PEAR & FENNEL SALAD
grilled treviso, hazelnut, chèvre brulée

PLATS PRINCIPAUX

TROUT AMANDINE
cauliflower, maitake mushroom, caper beurre noisette
or

BAVETTE AU POIVRE
pommes frites, cognac & green peppercorn sauce
or

CASSOULET
tarbais beans, duck confit, garlic sausage

DESSERT

PECAN FINANCIER
rum raisin ice cream, salted caramel

LE BARRICOU

*Executive Chef * Dylan Perkins*

* **LE BARRICOU** *

VALENTINE'S DAY