

Pascal's Valentine's Weekend Menu ***At Brasserie Pascal***

February 11th thru the 14th

Amuse Bouche

Mushroom Duxelle with crispy Heart Shaped Polenta

Appetizer Selection

-Sautéed Day Boat Scallop-

Butternut Squash Risotto with Sage Brown Butter Sauce

- Roasted Artichoke Soup -

With Dungeness Crab Meat and drizzled with Truffle Oil

-Butter Lettuce Salad-

With Toasted Almonds, Roquefort Bleu Cheese and Sherry Vinaigrette

-Ahi Tuna Tartare -

Served with Avocado Mash, Sesame Dijon Sauce, and Crispy Sesame Tuile

-Steamed Half Maine Lobster Tail-

With Lemon Drawn Butter- add \$10

Entrée Selection

-Sea Bass Picholine -

*Served with Thyme Roasted Fingerling Potatoes, Sautéed Spinach, and
Caper & Picholine Olive Beurre Blanc*

-Two Way Duck-

*Crispy Leg Confit, Rare Duck Breast and Winter Vegetable Risotto with
Sundried Fig Sauce*

-Filet Mignon-

*6oz Filet Mignon atop Lobster Mashed Potatoes, Asparagus and Pinot Noir
Reduction*

-Rack of Lamb Provencal-

*White Cheddar Au-Gratin Potatoes, Tomato Provencal, and Sweet Garlic
Confiture*

Dessert Selection

-“Assiette de Dessert”-

*Homemade Heart Shaped Chocolate Cakes & Marshmallows,
Tahitian Vanilla Crème Brulee, Homemade Cheesecake and
Chocolate Covered Strawberries*

Serves Two

55 Per Person (Excludes Tax and Gratuity)

Valentines Day Martini

Cupids Arrow 11

*Chambord Vodka, Cranberry Juice, and Sweet & Sour shaken into a Martini
Glass with a Chambord Floater and Garnished with a fresh Raspberry*