



SIRÈNE SOHO SIRÈNE UIWS



Valentine Prix Fixe Lunch \$69 Dinner \$96

**1st
Appetizer
Choice**

French Onion Soup
Toasted Bread with Swiss au Gratin

Homemade Foie Gras au Torchon "Pâté Style"

Baked Goat Cheese Tart
With Shallots, Truffles, Grape and a Veil of Aged Swiss

1/2 dozen of Seasonal Oysters | Upon Availability
Served Raw With Mignonette (Shallots, Red Wine Vinegar)
Or

Broiled With the Escargot Butter

Ravioles de Royan
Tiny Ravioles stuffed with Comté Cheese, served with Black Truffle

Escargots à la Bourguignone
Roasted 1/2 dozen Escargots, stuffed with Butter, Garlic, Shallots and Parsley

**2nd Course:
Choice of an
Entrée
With
Fresh
Vegetables
on the side
for two**

Seafood Linguini, White Wine Saffron Sauce
Scallops, Mussels, White Fish, Calamari and Shrimp

Cassoulet Toulousain de la Maison
Cannellini Beans, Carrots, Tomato, Garlic, Duck Confit,
Slab Bacon and Pork Sausage; All braised with
Noble Duck Fat, White Stock and Foie Gras Jus;
A very rich dish!

Seared Moulard Duck Breast
With Cranberry Port Wine Sauce

Pan Roasted Rack of Lamb
White Wine Rosemary and Truffle au Jus

Tournedos Rossini (Signature)
Seared Filet Mignon topped with Foie Gras "Pâté Style",
Shallots, Port and Red Wine Truffle Sauce. Absolute Luxury!
Combine Foie Gras, Meat and Sauce for the most Savory Bite! Enjoy!

**3rd Course:
Choice Des-
sert Choice**

Strawberry Tart
Profiteroles au Chocolate

Colonel (Sherbet w/Vodka)
Croquant au Caramel Blond

Happy Valentine's Day

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