



Valentines at Cadot

APPETIZER

Butternut Squash Soup with Hazelnut Cream

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Goat Cheese Tarte with Tomato, Basil Oil
and Balsamic Reduction

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Shrimp Celery Remoulade and Apple

ENTREE

Flounder Stuffed with Crab Meat, Baby Spinach Risotto
with Lemon Caper Sauce

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Baby Veal Osso Bucco with Pappardelle Pasta

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Duck Confit with Foie Gras, Truffle Potatoes, Galette
and Baby Arugula

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Short Ribs Braised, with Petit Syrah Sauce, Mousseline Potatoes
Topped with Horseradish and Baby Arugula

DESSERT

Raspberries and White Chocolate Mousse
with Pistachios Sauce Anglaise

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Pears Bavaois Belle Helene with Chocolate Sauce

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Lemon Tarte with Chambord Sauce

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Parfait Café with Kalua Sauce and Swiss Almond Meringues

FRIDAY NIGHT 5:30 P.M. – 9:30 P.M.

SATURDAY NIGHT 5:00 P.M. – 9:30 P.M.

Choose one from each course

(\$65.00 per person + tax and tip)