

# *Valentines at Cadot*

## APPETIZER

Butternut Squash Soup with Hazelnut Cream



Goat Cheese Tarte with Tomato, Basil Oil  
and Balsamic Reduction



Shrimp Celery Remoulade and Apple

## ENTREE

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



Baby Veal Osso Bucco with Pappardelle Pasta



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



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



Pears Bavaois Belle Helene with Chocolate Sauce



Lemon Tarte with Chambord Sauce



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)**