

Valentines at Cadot

APPETIZER

House-cured salmon gravlax, watercress, aigrelette tangy sauce and caviar

Gateau pithiviers in puff pastry, wild mushroom and leeks, herb cream sauce

Lobster Bisque with cheese allumettes

Heirloom beats and baby spinach tops with warm goat cheese, white balsamic vinaigrette

ENTREE

Filet of Turbot

Asparagus, julienne vegetables, mousseline potatoes, rock shrimp and Riesling butter sauce

Filet Mignon

Au poivre style, haricots verts and pomme frites, cognac green Pepper corn sauce

Rack of lamb persille

Figs, baby arugula and macaroni galette in port wine sauce

Risotto

With shrimps and sea scallops

In Lobster sauce and crispy leeks

DESSERT

Dark chocolate Marquis

Chocolate ganache, fresh raspberry and Kahlua sauce

Warm thin apple tart Vanilla ice cream a la mode

Saint Honoré

Caramelized cream puff with pistachio crème chiboust

February 14th 2026

SATURDAY NIGHT 5:00 P.M. – 9:00 P.M.

Choose one from each course

(\$99.00 per person not including tax or tip)

Reservation ONLY! Limited Seating!

Call to make reservations at 972-267-5700