

Bistro 41

Valentine's Day 2012

Soup

Spiced Berry with Caramelized Peaches & Toasted Almonds

8

Appetizers

Sea Scallop Gratin

Roasted Sea Scallop gratin with a cherry tomato confit and finished with basil pesto foam and balsamic drizzle.

15

Prosciutto-Wrapped Mission Figs

Prosciutto-wrapped Mission Figs stuffed with cracked black pepper goat cheese and served with a warm strawberry coulis.

15

Beef Tenderloin Tataki

Ginger marinated Beef Tenderloin Tataki served with a wakami seaweed salad and lemon wasabi sauce.

15

Puffed Pastry Wrapped Brie Cheese

Puffed pastry wrapped Brie Cheese served with a raspberry coulis and chocolate strawberries.

15

Salads

Bistro Salad

Mixed baby field greens, portobello mushrooms, gorgonzola cheese, red onion, sun-dried tomatoes, toasted walnuts and pine nuts, with balsamic vinaigrette and finished with a pesto drizzle.

9

Caesar Salad

Romaine lettuce, house made Caesar dressing, parmesan cheese, and crispy croutons.

8

Tomato & Mozzarella Martini

Buffalo mozzarella, tear drop red and yellow tomatoes tossed with balsamic vinaigrette, topped with a chiffonade of fresh basil and served in a martini glass.

13

Entrees

Land and Sea for Two

Butter poached cold water Lobster Tails and oak grilled 8oz USDA prime Filet Mignon served with Maytag bleu cheese and chive whipped potatoes served with clarified butter and sauce Béarnaise.

80

Filet Mignon

Oak grilled 8 oz Filet Mignon served atop wild mushroom risotto with grilled asparagus and finished with foie gras butter.

40

Sea Bass Rockefeller

Pan roasted Sea Bass served with a creamy spinach and smoked bacon risotto topped with crispy fried oysters and anise scented hollandaise.

39

Chicken Breast

Pan roasted 12 oz Chicken Breast accompanied with creamy Old Amsterdam Gouda mashed potatoes, sautéed spinach, julienned carrots, candied tomato and completed with a pancetta mushroom veloute.

30

Seared Yellowfin Tuna

Moroccan spiced Yellowfin Tuna served with a tomato feta chervil cous cous and roasted marinated green zucchini, finished with a lemon tahini beurre blanc.

35

Desserts

Chocolate Covered Strawberries

Fresh strawberries dipped in chocolate, served with a Grand Marnier sabayon.

13

Chocolate Pate

Dark Chocolate Pate topped with candied walnuts and raspberry coulis.

13

Bananas Foster for Two

Fresh bananas flambéed with brown sugar, butter, dark rum and orange juice, served over French vanilla ice cream.

13

White Chocolate & Pomegranate Profiteroles

White chocolate and pomegranate profiteroles served with a pomegranate hot toddy.

13

Heath Higginbotham- Executive Chef

Call 466-4141 for reservations