

# Happy Valentine's Day!

Price \$89.95 per person

Complimentary Red Rose for Every Lady.

(choose one from each category)

## Hors d'oeuvres

### Escargot Provençale

*Escargot simmered in a sherried cream sauce & served on Pastry*

### Crab Louis

*Jumbo Lump Crab served over crisp Romaine with Louis Sauce, Egg and Tomato*

### Seafood Crepe with Velouté Sauce

*Shrimp, Scallop, Lobster, Mushrooms, Leek, Tomatoes, Boursin Cheese.*

### Fresh baked Tomato Tart

*Layered with Fresh Basil, sliced Mozzarella and a Balsamic Reduction*

### La Planch

*Brie, Bleu du Bocage, Tomme, Pate Mousse, Prosciutt, Sliced Baguette*

## Soups

### Lobster Bisque

*Topped with a Brandy Cream*

### Roasted Wild Mushroom

## Salads

### Classic Caesar Salad

*Served with Garlic Baguette*

### Valentine Salad

*Mixed Greens with Strawberries, Praline Pecans, Chevre Cheese  
and house made Peach Vinaigrette*

## Entrees

### Veal Scallopini Piccata

*Pan seared Veal served over creamy Risotto and topped with a wild Mushroom Blend,  
Lemon Caper Sauce*

### Broiled Lobster Tails

*Two succulent broiled Lobster Tails served with drawn Butter and Asparagus over Risotto*

### Grouper Risotto

*Pan seared Grouper, Roasted grape Tomatoes, Asparagus & Lemon Cream Sauce  
served over Creamy Risotto*

### Beef Wellington

*Center Cut Filet Mignon, Mushroom Duxelles and smoked Ham baked in fine Pastry topped with  
Béarnaise Sauce and served with Fingerling Potato and Asparagus Spears*

### Grilled Lamb Chops

*Grilled New Zealand Rack of Lamb served with Fingerling Potatoes and Asparagus Spears*

### Magret de Canard

*Pan seared Duck Breast, Sweet Potato mashed, Haricot Verts & Sauce Griotte*

## Desserts

### Fresh Berry Pastry Heart

*Fresh Berries marinated in Romanoff Sauce,  
served in a Pastry Heart with Vanilla Bean Ice Cream and Whipped Cream*

### Blueberry Almond Bread Pudding

*With a Jack Daniels Butter Sauce*

### Grand Mariner Crème Brulée

*Tangy Crème Brulée infused with Grand Marnier*

### Tarte aux Pommes

*Apple Tart, Vanilla Bean Ice Cream and Carmel Sauce*

### Flourless Chocolate Mousse Cake

*Flourless Chocolate Cake topped with Chocolate Mousse, fresh whipped Cream  
and Raspberry Coulis*

For Reservations please call:

Petite Violette Restaurant

2948 Clairmont Rd.

(404)634-6268

[www.PetiteVioletteRestaurant.com](http://www.PetiteVioletteRestaurant.com)