

Happy Valentine's Day



Tuesday February 14, 2017

Served from 5:00 pm to 11:00 pm

Prix fixe: 85.00 dollars

Amuses Bouche

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*Foie gras crème brûlée with dried fruit compote,  
mesclun and herbs salad and toasted brioche.*

*House smoked Norwegian salmon with Bermuda onion, chopped eggs,  
capers and toasted pumpernickel bread.*

*Salad of Belgian endives with apples, walnuts and creamy Roquefort dressing.*

*Cream of celery root soup with bay scallops, fennel and apples.*

*A warm puff pastry shell filled with asparagus and wild mushrooms in a sherry cream sauce.*

*Pan seared jumbo sea scallop served in a "bouillabaisse" style broth  
with julienne vegetables, garlic croutons and rouille.*

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Petit filet mignon and crabcake with red wine and remoulade sauces.

Medallions of veal tenderloin with a truffle and foie gras sauce.

Roast breast of duckling with wild rice medley and raspberry vinegar sauce.



*"Vol au vent de fruits de mer" (fricassée of lobster, shrimp, scallops, Shitake mushrooms
and lobster sauce in a puff pastry shell).*

*Herb roasted "tournedos" of Norwegian salmon served with creamy Parmesan-truffle risotto,
warm smoked Portobello mushroom and asparagus medley and tomato beurre blanc.*

Poached filet of red snapper with crawfish cream sauce.

*Open ravioli filled with artichoke flan, spinach and wild mushrooms
with a mushroom-truffle jus.*

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 *L'assiette des Amoureux*   
(assortment of bite size desserts)

*Bon appétit!*

La Ferme voted Most Romantic restaurant by Bethesda Magazine