

bisou

CONTINENTAL CUISINE

VALENTINES DAY 2023

First Course

PLEASE CHOOSE ONE:

TRUFFLE OIL MUSHROOM RISOTTO

Wild Mushroom, Spring Peas, Dressed in Truffle Oil, Topped with Parmesan

SPICY HAMACHI MAKI ROLL

Avocado, Jalapeno, Dressed in a Ponzu & Siracha Sauce

SHAGGY DOG MAKI

Spicy Shrimp Tempura And Avocado, Topped With Crabmeat, Spicy Mayo, Eel Sauce & Siracha Sauce

CARIBBEAN LOBSTER RAVIOLI

Dressed in a Cognac Cream Sauce

Second Course

BISOU SALAD

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

Third Course

PLEASE CHOOSE ONE:

STUFFED CHICKEN BREAST

With Sundried Tomato, Spinach and Goat Cheese Served With Potato Lyonnaise and Ancho Cream Sauce

8 OZ. FILET MIGNON

Served with Buttery Mash and Grilled Asparagus

MOLASSES GLAZED RIBEYE STEAK

Served With Roasted Mushroom and Artichokes

MAPLE ROASTED WILD KING SALMON

Served With Grilled Asparagus and Horseradish Champagne Cream Sauce

Dessert

CHOCOLATE TORTE

Served with Vanilla Bean Ice Cream and Raspberry Sauce