

VALENTINE'S DAY MENU

WEDNESDAY, FEBRUARY 14, 2018

VALENTINE'S SPECIAL

1ST COURSE

LOBSTER BISQUE

with parmesan straws

- OR -

WARM SPINACH SALAD

with grape tomatoes, applewood smoked bacon and mozzarella cheese

2ND COURSE

HOUSEMADE LOBSTER RAVIOLI

with whipped crème fraiche and smoked trout roe

3RD COURSE

BLACK ANGUS CENTER CUT FILET

with yukon gold mashers, grilled asparagus and sauces: bearnaise, chimichurri, bordelaise

- OR -

ALMOND CRUSTED REDFISH

with quinoa, lentils, oven dried tomatoes with crawfish butter

4TH COURSE

CHOCOLATE BOX

with grand marnier mousse and chocolate dipped strawberries

\$45.00 PER PERSON, PLUS TAX AND GRATUITY

SHARED PLATES

BOUDRO'S TABLESIDE GUACAMOLE

Freshly prepared with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices \$11

2-ALARM HUMMUS

Traditional puree of garbanzo beans and tahini, pomegranate, spiced up with roasted serrano peppers \$8

SPICY SPINACH ARTICHOKE AU GRATIN

Made with white cheddar, parmesan cheese, roasted poblano pepper and grilled piadina flat bread \$10

TRUFFLED PARMESAN FRIES \$8

ESCARGOT

Baked in lots of garlic butter and a splash of pernod \$12

FAUX GRAS

Chicken liver pate served with sun-dried cherry marmalade and pistachios \$12

DUCK WINGS CONFIT

Flash fried with chile glaze, cojita cheese, cilantro and spiced nuts \$14

CALAMARI

Flash fried with jalapenos & escabeche served with spicy tomato aioli \$12

CHILE MAC & THREE CHEESES

Asiago, parmesan, white cheddar, salt & pepper \$9

DESSERTS

MOLTEN CHOCOLATE CAKE

With cajeta drizzle and creme anglaise \$7

BRIOCHE APPLE BREAD PUDDING SOUFFLÉ

With nut brittle topping and toffee crunch ice cream \$7

PUMPKIN CRÈME BRULEE

With fresh berries, coulis and chocolate pistachio biscotti \$6

CHOCOLATE COVERED STRAWBERRIES \$6