

# VALENTINE'S DAY

TUESDAY FEBRUARY 14TH 2012



LeZiNC  
FRENCH BISTRO

3 COURSE MENU \$65

2 COURSE MENU \$50

(Appetizer & Entrée or  
Entrée & Dessert or Cheese)



## L'HORS D'OEUVRE

TIMBALE DE SAUMON FUMÉ

*Salad of smoked salmon, apple, celery, crème fraîche*

FOIE GRAS TERRINE

*Duck foie gras, red beet confit, toasted pain de mie*

NOIX SAINT JACQUES

*Day Boat Scallops, angel hair pasta, vanilla & citrus beurre blanc*



## LE PLAT PRINCIPAL

LE POISSON

*Halibut, beet purée, steamed potatoes, lemon beurre blanc*

LE GIBIER

*Venison, red cabbage, roasted pear, celeriac purée, 'Grand Veneur' sauce*

LE BOEUF

*Beef Tenderloin, gratin dauphinois, French green beans, morel sauce*



## LE DESSERT

### ASSORTED DESSERT PLATTER

*Warm Chocolate Cake, Baba au Rhum sponge cake, mini Grand  
Marnier Crème Brûlée, vanilla Ice Cream*

OR

## LE FROMAGE

*Cheese plate with Cantal, Fourme d'Ambert & Camembert*