



Valentine

DINNER

AT PARIS 66 BISTRO

Tuesday, February 14th 2023

4pm-10pm

one hundred and twenty dollars per person
*tax and gratuity not included

Course 1

(choice of one)

Escargots

West Coast Oyster

Béarnaise aiol, pearl onion

Foie Gras Torchon

black walnut, fig & raspberry compote

Course 2

Lobster Mousse

Course 3

(choice of one)

Pan-seared Scallops

*wild mushroom ragout, wilted
arugula, champagne beurre blanc*

Lamb Chops

*aligot potatoes, broccolini, roasted
tomato reserve, sauce Bordelaise*

Filet

*rock shrimp and confit potato fricassée, glazed
petit root vegetables, sauce Béarnaise*

Course 4

(choice of one)

Crème Brûlée

Chocolate-covered

Strawberry Mousse

twenty percent auto-gratuity added to each party