

Café Dupont

Valentine's Day 2011

I

Big Dave's Tomato Crawfish Bisque

Foie Gras Terrine with Grilled Brioche and Cherry Amaretto Marmalade

Mushroom and Sweet Potato Pavé with Duck Confit and Black Truffle Syrup

Fried Oysters and Okra with Cayenne Butter Sauce and Horseradish Crème Fraîche

Watercress and Belgian Endive with Smoked Salmon Mousse, Sturgeon Caviar
and Creamy Tarragon Vinaigrette

Baby Romaine Lettuce with Grilled and Chilled Large Shrimp, Mimolette Tuile
and Caesar Dressing

II

Prosciutto-Wrapped Large Sea Scallops with Asparagus Thyme Risotto
and Caper-Lemon Confit

Butter-Braised Lobster with Chorizo Sausage, Roasted Fingerling Potatoes
and Salsa Verde

Grilled Lamb Chops with Cipollini Onions, Red Cabbage, Alabama Goat Cheese
Sultanas and Port Wine Poached Pears

Georgia Quail Stuffed with Pistachios, Cornbread, Fiji Apples and Bacon
with Cauliflower Puree and Honey-Glazed Cranberries

Grilled Prime Beef Tenderloin with Wild Mushrooms and Potato Tart
and Black Truffle Shrimp Gratinée

III

Café Dupont Beignets

Bananas Foster with Praline Ice Cream

Strawberry Soufflé with Godiva White Chocolate Crème Anglaise

Homemade Profiteroles with Dark Chocolate Ganache and Peanut Butter Ice Cream

-\$75/person-

(not including beverages, tax, or gratuity)

February 14, 2011

[DWF]