

lavender bistro



VALENTINE'S DAY MENU TUESDAY, FEBRUARY 14TH 2012

Appetizers

(Choice of One)

Wild Mushroom Soup

With Truffle Oil and Chives

Baby Organic Iceberg Wedge Salad

*Mango Vinaigrette, Roquefort Soufflé,
Drizzled with Port Wine Reduction*

Lavender Seasonal Salad

*With Asparagus, Yellow Tomato, Mushroom,
Fennel, Green Beans, Lemon Truffle Vinaigrette*

Marinated and Grilled Prawn Salad

Grilled Baby Romaine "Caesar Style"

Smoked Ahi Carpaccio

*Thin-sliced Pepper-Crusted Ahi
with Micro-Greens, and Yuzu Vinaigrette*

Short Rib Raviolis

*With Cabernet Basil Bisque,
and Fried Leeks*

Entrée

(Choice of One)

Sautéed Medallions of Veal Tenderloin

*With Sautéed Broccolini, Artichoke Ravioli,
and Mushroom Demi-Glaze Sauce*

Grilled Black Angus Filet of Beef

*With Gorgonzola Pudding, Green Asparagus,
and Black-Truffle Reduction*

Roasted Herb-Crusted New Zealand Rack of Lamb

*With Tian of Vegetables Provençal, Au Gratin
Potatoes, and Lavender-Honey Glaze*

Pan Seared Mexican Sea Bass

*with Lemon Risotto, Sautéed Spinach,
and Lobster Emulsion*

Roasted Crispy Half Duck

*Oven Baked Washington Apple Puree, Pommes
Pailles,
and Blackberry Currant*

Winter Butternut Squash Raviolis

With Candied Walnuts and Sage Butter

Dessert

Duo of Love Swans

*Filled with Lemon-Raspberry Mousse,
and Warm Chocolate Cake, with Chocolate Sauce*

\$62.⁵⁰ per Person (Plus Tax and Gratuity)

Reservations ~ (760) 564-5353

**NOTE: We are not offering Tuesday Half Price Wine Night on Tuesday
February 14th 2012, Valentine's Day.**