

APPETIZERS

SAUTEED FRESH PAN SEARED FOIE GRAS Port Wine Reduction, Chestnut Puree,
Caramelized Curry Onion Confit, Brioche Toast Points

GRAND CAFÉ CLASSIC STEAK TARTARE Traditional Garniture and Warm Pumpernickel Toast Points

SEVEN BLUE POINT OYSTERS ON THE HALF SHELL A Horseradish Cocktail Sauce and Mignonette Vinaigrette

GRAND CAFÉ HOUSE SMOKED SALMON Lightly Smoked over Alderwood Chips with Capers,
Onions and Basil Oil served with Toast Points

GRATINEE OF ESCARGOT Thai Basil-Garlic Butter and a Crispy Scallion Crouton

SEVEN BAKED CLAMS CASINO ON HALF SHELL

AHI TUNA TARTARE with Wasabi Pickled Ginger Seaweed Salad and Fried Wonton Skins

SEVEN BAKED BLUE POINT OYSTERS ROCKEFELLER Bearnaise Sauce

SAUTEED WILD MUSHROOM CREPE Shallots and White Wine Reduction

SALADS

GRAND CAFÉ CHOPPED TOSSED SALAD Seasonal Greens With Tomato, Seasonal Vegetables,
Heart Of Palm and a Dijon Walnut Vinaigrette

CLASSIC CAESAR SALAD Romaine Lettuce, Imported Parmesan, Seasoned Croutons and Parmesan Shavings

SOUPS

MAINE LOBSTER BISQUE

PUREE POTATO BACON

ENTREES

PAN SEARED "RARE" AHI TUNA Soba Noodles, Julienne Of Vegetables,
Ginger-Seaweed and Wasabi with a Kamada Dashi Reduction

PAN SEARED BRONZINI Sauteed Spinach, Jasmine Rice and Thai Basil Beurre Blanc

GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI on Angel Hair Pasta with Roasted Garlic French Baguette

GRILLED SALMON BROWN Rice, Grilled Zucchini, Roasted Red Pepper Coulis

LOBSTER FUSILLI SEAFOOD PASTA Shrimp, Bay Scallops, Green Peas, Tomato Ragout, Onion, Garlic, Thai Basil

SIRLOIN STEAK AU POIVRE Steak Fries and French Beans

DOUBLE CUT ROASTED PORK CHOP Sweet Potato Puree, Bacon Brussels Sprouts, Whole Grain Mustard Demi Glaze

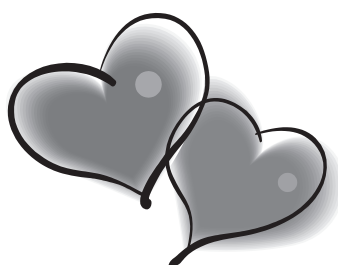
PAN ROASTED ANGUS FILET MIGNON With Potato Au Gratin, French Beans, Black Truffle Demi Glaze

PAN ROASTED BREAST OF PEKIN DUCK Chestnut Puree, Sticky Rice, French Beans, Hosin Demi Glaze

OVEN ROASTED FREE RANGE HALF CHICKEN Sautéed Spinach, Brioche Stuffing, Lemon Plum Sauce

DESSERT

GRAND CAFE TASTING PLATE



Happy Valentine's Day!

\$125 PER PERSON