

Black Lab Bistro

Valentine's Day Celebration

JOIN US FOR A ROMANTIC, CANDLELIT, MULTI-COURSE EVENT

THURSDAY FEB. 14TH. SEATING 4:30

First Course

MAINE LOBSTER BISQUE, LACED WITH COGNAC

BURGUNDY BEEF TENDERLOIN TART, MUSHROOMS, TRUFFLE CREAM, ARUGULA, PUFF PASTRY
BERRY SALAD, ROMAINE HEARTS, MIXED GREENS, CARROTS, STRAWBERRIES, BLUEBERRIES,
DRIED CRANBERRIES, FETA CHEESE, ALMONDS, HONEY LIME DRESSING

Entrees

PAN SEARED SALMON FILLET, CITRUS-CHIVE AIOLI, SWEET PEA PUREE,
ROASTED RED BLISS POTATO

JUMBO LUMP CRAB CAKES, REMOULADE SAUCE, MALT VINEGAR FRENCH FRIES, ARUGULA SLAW
PAN SEARED SEA SCALLOPS, SWEET VERMOUTH CRÈME, PECANS, MASHED POTATO, ASPARAGUS
BRAISED BONELESS BEEF SHORT RIBS, MASHED POTATO, ROASTED CARROTS, RED WINE
NEW ZEALAND RACK OF LAMB, DIJON-ROSEMARY PANKO CRUST, FRENCH BEANS,
CINNAMON-MAPLE SWEET POTATO, CABERNET DEMI

Desserts

FLOURLESS CHOCOLATE TERRINE, RASPBERRY COULIS
TIRAMISU WITH CAFÉ CARAMEL
VANILLA BEAN CRÈME BRULEE, FRESH BERRIES

BLACK LAB BISTRO, RESERVATION REQUIRED. A THREE-COURSE PRIX-FIXE MENU \$40PP AT 4:30.

A FOUR-COURSE PRIX-FIXE MENU \$60PP AT 6:00 AND 8:15. **610-935-5988**