

**BLACK LAB BISTRO**  
**Valentine's Day Celebration**

JOIN US FOR A ROMANTIC, CANDLELIT MULTI-COURSE EVENT  
THURSDAY FEB 14TH, SEATINGS 6:00, 8:15

**FIRST COURSE**

Maine Lobster Bisque

Burgundy Beef Tenderloin Tart, Mushrooms, Truffle Cream, Arugula, Demi Glace, Puff Pastry

Almond Crusted Brie, Baby Spinach Salad, Mango Chutney, Pomegranate- Balsamic Glaze, Pepitas

Blue Point Oysters On Half Shell, Cocktail Sauce, Fresh Lemon

**SALAD**

Berry Salad, Mixed Greens, Carrots, Strawberry, Blueberry, Cranberry, Almond, Honey Lime Dressing

**ENTREES**

Char Grilled Angus Filet Oscar, Lump Crabmeat, Mashed Potato, Asparagus, Bearnaise

Crab Stuffed Lobster Tail, Mashed Potatoes, Hollandaise Sauce, Asparagus,

Pan Seared Chilean Sea Bass, Citrus-Chive Aioli, Sweet Pea Puree, Roasted Red Bliss Potatoes

Pan Seared Duck Breast And Scallops, Cauliflower Puree, Black Currant-Merlot Gargicue, Arugula

New Zealand Rack Of Lamb, Dijon-Rosemary Panko Crust, Beans, Sweet Potato Mash, 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 \$40 pp At 4:30.

A Four-Course Prix-Fixe Menu \$60 pp At 6:00 And 8:15. **610-935-5988**