

# **Black Lab Bistro**

## *Valentine's Day Celebration*

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

WEDNESDAY FEB.14TH. SEATING 4:30

### **First Course**

MAINE LOBSTER BISQUE, LACED WITH COGNAC

WILD MUSHROOM TART, FONTINA, BABY SPINACH, TOMATO COULIS, GARLIC CREAM, TRUFFLE OIL

BERRY SALAD, ROMAINE HEARTS, MIXED GREENS, CARROTS, STRAWBERRIES, BLUEBERRIES,  
DRIED CRANBERRIES, FETA CHEESE, ALMONDS, HONEY LIME DRESSING

### **Entrees**

PAN SEARED SALMON FILLET, TOASTED QUINOA PILAF, LEMON-OREGANO AIOLI,  
HERB BUTTER, SPINACH, GRAPE TOMATOES, CHIVE OIL

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

SEAFOOD RISOTTO, HALF MAINE LOBSTER TAIL, SHRIMP, SCALLOPS, SHELLFISH STOCK, PARMESAN

### **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**