

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

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

**FIRST COURSE**

Maine Lobster Bisque, Laced With Cognac

Petite Beef Wellington, Filet Tips, Mushroom Duxelle, Foie Gras, Puff Pastry, Demi Glace, Arugula

Wild Mushroom Tart, Fontina, Baby Spinach, Tomato Coulis, Garlic Cream, Truffle Oil

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

Butter Poached Maine Lobster Tail, Seafood Risotto, Asparagus, Drawn Butter

Pan Seared Canadian Halibut, Mango-Crab Salsa, Toasted Quinoa Pilaf, Broccoli, Red Pepper Coulis

Pan Seared Duck Breast And Scallops, Cauliflower Puree, Black Currant-Merlot Gastrique, 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**