



LA SIRÈNE

VALENTINE'S DAY MENU

PRIX-FIXE DINNER

110 P.P.

PRIX-FIXE LUNCH

75 P.P., NOON – 3 P.M.

HORS D'ŒUVRES

SOUPE À L'OIGNON

With melted Gruyère on top and toasted bread with Swiss au gratin

FOIE GRAS AU TORCHON FAIT MAISON

Served with grape and apple sauce confit

TARTELETTE AU CHÈVRE

Baked goat cheese tart with shallots, truffles, grape, and a veil of aged Swiss

HÛÎTRES SAISONNIÈRES

Half a dozen oysters, as available, served raw with mignonnette (shallots & red wine vinegar) or broiled with escargot butter

RAVIOLES DE ROYAN AU COMTÉ

Tiny ravioli stuffed with Comté cheese, served with black truffle

PLATS DE RÉSISTANCE

POISSON DU JOUR

Pan-seared fish of the day, served with butter caper sauce

KASSULET TOULOUSAIN DE LA MAISON

Cannellini beans, carrots, tomato, garlic, duck confit, slab bacon & pork sausage. All braised with noble duck fat, white stock, and foie gras jus. A very rich dish!

MAGRET DE CANARD

Seared Mulard duck breast w/ cranberry port wine sauce

CARRÉ D'AGNEAU EN PERSILLADE

Pan-roasted rack of lamb encrusted w/ Dijon mustard, breadcrumbs, parsley, and garlic

TOURNEDOS ROSSINI

Seared filet mignon topped with foie gras "pâté style," shallots, port & red wine truffle sauce. Absolute luxury! Combine foie gras, meat & sauce for the most savory bite! Enjoy!

DESSERTS

STRAWBERRY TART

PROFITEROLES AU CHOCOLAT

BANANA BRÛLÉE

CROQUANT AU CARMEL BLOND