



Valentine's Day Menu Available 2/12/16-2/14/16

*The* GRAND  
CAFE

*Est. 1981*

QUANG VAN HONG, EXECUTIVE CHEF  
WALTER HANSBERRY, CATERING MANAGER  
GEORGE WEST, SOUS CHEF  
FLOR MILLA, PASTRY CHEF

DESMOND AND ALICE LLOYD, PROPRIETORS





## APPETIZERS

*Happy Valent*

### **GULF SHRIMP COCKTAIL** HORSERADISH COCKTAIL SAUCE

### **SEVEN BLUE POINT OYSTERS ON THE HALF SHELL** A HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

### **GRAND CAFE HOUSE SMOKED SALMON** LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL SERVED WITH TOAST POINTS

### **GRAND CAFE CLASSIC STEAK TARTARE** TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

### **GRATINEE OF ESCARGOT** THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

### **SAUTEED ANDOUILLE SAUSAGE** OVER WARM APPLE RISOTTO, ROASTED GARLIC, RED WINE REDUCTION

### **GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI** WITH ROASTED GARLIC FRENCH BAQUETTE

### **SAUTEED FRESH PAN SEARED FOIE GRAS** PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS

### **TERRINE OF FOIE GRAS** PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS

### **AHI TUNA TARTAR** WITH WASABI GINGER AND WONTON CHIP

### **MAINE LOBSTER BISQUE**

### **PUREE OF PEAR AND PARSNIP SOUP**

### **WARM BRIE SALAD** OVEN ROASTED BRIE ON HOME MADE PECAN BREAD, SERVED WITH MESCLUN MIX, TOMATO, CUCUMBER AND A CHAMPAGNE GRAPE VINAIGRETTE

### **WEDGE SALAD** MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE, CRUMBLERED BACON AND A WHOLE GRAIN MUSTARD DRESSING

### **GRAND CAFE CHOPPED TOSSED SALAD** SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A RASPBERRY VINAIGRETTE

### **CLASSIC CAESAR SALAD** ROMAINE LETTUCE, IMPORTED PARMESAN, SEASONED CROUTONS AND PARMESAN SHAVINGS





## SEAFOOD

### **ORANGE GLAZED KING SALMON**

GRILLED ZUCCHINI, BROWN RICE, GINGER THAI BASIL BEURRE BLANC

### **PAN SEARED "RARE" AHI TUNA**

SOBA NOODLES, JULIENNE OF VEGETABLES,  
GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION

### **PAN SEARED BRONZINI**

WITH BRUNOISE OF VEGETABLES, JASMINE RICE, ROASTED GARLIC TOMATO FONDUE

## PASTA

### **LOBSTER FUSILLI SEAFOOD PASTA**

SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION, GARLIC, THAI BASIL

## MEAT

### **DOUBLE CUT ROASTED PORK CHOP**

ROASTED SWEET POTATO, BACON BRUSSELLS SPROUTS, WHOLE GRAIN MUSTARD GLAZE

### **ANGUS NEW YORK SIRLOIN AU POIVE**

WITH POTATO AU GRATIN

### **PAN ROASTED ANGUS FILET MIGNON**

WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE

### **PAN ROASTED BREAST OF PEKIN DUCK**

WILD RICE, BOK CHOY, CHESTNUT PUREE, LINGONBERRY DEMI GLACE

### **OVEN ROASTED FREE RANGE HALF CHICKEN**

BRIOCHE SAVORY STUFFING, SAGE PAN SAUCE

## DESSERT GRAND CAFE TASTING PLATE

TEA COFFEE ESPRESSO

\$95 PER PERSON



# *Desmond & Alice*

*Your hosts, take this opportunity  
of welcoming you to our friendly  
family run restaurant. If you  
wish to inquire about any dish  
before you decide to order  
please ask, we would be  
delighted to advise you.*

*Our extensive Wine List is  
available on request.*

*We sincerely hope you have  
a most enjoyable and relaxing  
evening with us and any  
little thing that we can do to  
make it so, please do not  
hesitate to ask.*

*Bon Appetit.  
The Staff of The Grand Cafe*