

LOBSTER WEEK

Nov 8nd – Nov 15th

APPETIZER

Lobster Salad 13.95

Bibb lettuce, avocado, mango, cherry tomato, grapefruit, orange dressing

Hoegaarden, Brouwerij Hoegaarden 7.00

Poached Lobster 13.95

Flemish white asparagus, basil mousseline
Pinot Blanc, Domaine Trimbach, Alsace 2007 8.50

Lobster Beignet 13.95

Frisée salad, tarragon, Hollandaise sauce
Gouden Carolus Tripel, Brouwerij Het Anker 8.75

ENTRÉE

Surf 'N' Turf 32

Beef tenderloin and half lobster, tomatoes, Belgian fries
Chardonnay, Domaine Bzikot 'Selection Belga Café', Burgundy 2009 12.00

Grilled Lobster Gratine 27

Garlic butter, poached leeks, potato with caviar, crème fraiche
Sancerre, Domaine St Pierre, Loire Valley 2009 14

Lobster Tail 30

Tagliatelle pasta with arugula, pesto, parmesan cheese,
Royal trumpet mushrooms
Montagny 1er Cru 'Les Bassets', Laurent Cognard, Burgundy 2007 15.00

DESSERT

White Chocolate Mousse 8

Duchesse de Bourgogne, Brouwerij Verhaege, Vichte 11.50

White Chocolate Tart 9

Coteaux du Layon, Jo Python, Loire Valley 2004 9.00

3 COURSES \$ 49.00

OR CHOOSE YOUR DISHES A LA CARTE

