

Valentine's Pre-Fixe

Appetizer

Choose one of the following:

Steak Crostini

Two toasted baguette slices topped with chopped steak, blue cheese crumbles, arugula, and balsamic reduction.

Polenta with Herbed Mushroom Ragu

Two pan-seared rounds of polenta topped with a mushroom ragu and shaved pecorino. GF/DF

Duo of Deviled Eggs

Enjoy one pimento cheese egg and one traditional egg garnished with cornichon. GF

Second Course

Choose one of the following:

Citrus & Fennel Salad

Blend of thinly shaved fennel and arugula dressed with house made citrus vinaigrette and garnished with segments of oranges and chopped walnuts. GF/DF/V

Seafood Bisque

Creamy tomato bisque with lump crab and shrimp. Contains shellfish, dairy, and gluten.

Main

Choose one of the following:

Red Wine Braised Beef with Mashed Potatoes

Slow braised beef with roasted carrots and mushrooms over mashed potatoes. GF

Veggie Lasagna

Layers of creamy butternut squash and pesto ricotta. Contains dairy and gluten

Pan-seared Pompano Fish

Pan-seared fillet of Pompano over pearl couscous with a tomato, olive and caper sauce. GF option of grilled potatoes is available upon request. DF

Dessert

Choose one of the following:

Orange Almond Torte

Citrus cake with almonds, lightly sugared topping and orange curd. GF Can be dairy free by omitting the orange curd.

Black Forest Cherry Cake

Layers of chocolate cake, whipped cream and cherries covered in a rich chocolate ganache. Contains dairy and gluten

Pote de Creme

Silky smooth and rich chocolate custard topped with whipped cream and red raspberry. GF

Please alert your server of any allergies or intolerances.



PANTOUFLE'S

BISTRO

FOOD · WINE · BEER