



RESTAURANT

la Quintessence

## VALENTINE'S DAY MENU

*From February 14 to 16, 2019*

### APPETIZER

Pan-Seared Foie Gras, poached pear in red wine, celery purée

### MAIN COURSE

Roasted duck breast, duo of candied sweet potato and purée, roasted mushrooms and beetroot, blueberry sauce

*Or*

Fillet of fluke poached in white butter, fregola sarda, black trumpets

### DESSERT

Rum Baba with hazelnuts praline flavor

3-course dinner

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\$90

*per person, service & taxes are not included*