

# Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268  
www.petiteauberge.com

## Valentine's Day Dinner Menu

**Saturday February 13, 2010**

Dinner Seating from 5:30 – 10:00

**Sunday February 14, 2010**

Dinner Seating from 5:30 – 9:30

### Kors d'oeuvres

#### **Stuffed Mushrooms**

*Shiitake and Button Mushroom Caps stuffed with Bacon, Onion, and Mozzarella Cheese*

#### **Crab Louis**

*Jumbo lump Crab served with crisp Romaine Lettuce and mixed with a Remoulade Sauce*

#### **Coconut & Panko Crusted Shrimp**

*Served with a spicy Citrus Soy dipping Sauce*

#### **Fresh Baked Tomato and Basil Tarts**

*topped with Pecorino Romano Cheese*

### Salads

#### **Spinach & Heart of Palm Combination**

*Fresh Leaf Spinach and Heart of Palm tossed in a Creamy Buttermilk Bacon Ranch.  
Served in a crisp Wonton Shell*

#### **Exotic Greens with Asparagus**

*Mixed Greens tossed in Balsamic Vinaigrette topped  
with Walnuts, Goat Cheese, and Asparagus*

### Entrees

#### **Chicken Piccata**

*Pan-Seared Chicken breast topped with a Lemon Capper Piccata Sauce.  
Served with Whipped potatoes and steamed Asparagus Spears*

#### **Broiled Lobster Tails**

*Two succulent broiled Lobster Tails served with drawn Butter over Saffron Rice*

#### **Coquille St. Jacques**

*Fresh Jumbo Diver Scallops, pan-seared and topped with a Beurre Blanc Sauce and a touch of Hollandaise Sauce; served with Whipped Potatoes and Asparagus Spears*

## Entrees

### **Red Snapper Topped with Jumbo Lump Crab Meat**

*Sautéed Gulf Red Snapper topped with our jumbo lump Crab meat and served  
With a light Lemon butter Cream Sauce*

### **Beef Stephanie**

*Prime Center Cut Filet baked in fine Pastry topped with Béarnaise Sauce  
and served with Macaire Potatoes*

### **Grilled Filet Mignon**

*Grilled Beef Tenderloin topped with Bordelaise and Béarnaise Sauce  
Whipped Potatoes*

### **Veal Medallion Marsala**

*Sautéed Medallions of Veal topped with Exotic Mushrooms in a Marsala Wine Sauce  
served with Macaire Potatoes*

## Desserts

### **Strawberries a la Romanoff**

*Strawberries with Vanilla Bean Ice Cream and homemade Port Wine Sauce*

### **Banana & Chocolate Bread Pudding**

*With a buttery Whiskey Sauce*

### **Home Baked Apple Tart**

*Served with Cinnamon Ice Cream*

### **Fresh Berry Cocktail**

*Fresh berries served over a Gray Goose Vanilla Cream*

### **Coconut Cream Cake**

### **Chocolate Crème Brulée**

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Dinner Price \$49.95

# Happy Valentine's Day!

Complimentary Red Rose for every Lady  
Live Piano music through out the evening!

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