

# Petite Auberge

R E S T A U R A N T

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

## Valentine's Lunch Menu - February 14, 2010

Lunch Seating from 11:30 to 2:00

### Soups

**Cream of Leek and Potato**

*Cream of Potato and Leek Soup laced with exotic Mushrooms*

**Consume Celestine**

*Chicken Consume flavored with Sherry wine and topped with thin Crepes*

### Salads

**Spinach and Palm Combination**

*Arranged Fresh Leaf Spinach and Heart of Palm with a Creamy Vinaigrette*

**Caesar Salad**

*(prepared in the kitchen)*

### Entrees

**Chicken Piccata**

*Pan-Seared Chicken breast topped with a Lemon Capper Piccata Sauce.*

*Served with Whipped potatoes and steamed Asparagus Spears*

**Shrimp and Grits**

*Gulf Shrimp simmered in an Herb Garlic Butter and served with Parmesan Cheddar Grits*

**Pan Seared Trout topped with three Shrimp**

*Served with Saffron Rice, Wilted Spinach, and a Beurre Blanc Sauce*

**"Petite" Filet Mignon**

*Grilled Beef Tenderloin topped Béarnaise and Bordelaise Sauce*

*Garlic Whipped Potatoes and Asparagus Spears*

**Veal Medallion Marsala**

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

*served with Macaire Potatoes*

### Desserts

**Coconut Cream Cake**

**Cheesecake**

**Home Baked Apple Tart** – served with Cinnamon Ice Cream

**Strawberries a la Romanoff** -Strawberries with Vanilla Bean Ice Cream and homemade Port Wine Sauce

**Banana & Chocolate Bread Pudding** -With a buttery Whiskey Sauce

---

**Price \$29.95**

Complimentary Red Rose for Every Lady

Please call for Reservations