



ONDINE
VALENTINE MENU

FRENCH 75 COCKTAIL

FIRST COURSE

*FRENCH ONION SOUP
BAKED GRUYERE CROUTON*

~

SECOND COURSE

*ORGANIC GREENS & CHICORIES
PINOT NOIR VINAIGRETTE*

or

*ROMAINE HEARTS, RADISHES & AVOCADO
CREAMY MEYER LEMON DRESSING*

ENTREE SELECTIONS

*STUFFED LOBSTER TAIL
IN BROTH WITH SAFFRON RISOTTO & CHIVES
or*

*BEEF WELLINGTON
CAMELIZED BABY CARROTS , CIPPOLINI ONIONS*

or

*ROASTED LOCAL FARM VEGETABLES WITH HERBS , SAFFRON
RISOTTO*

DESSERTS

*RASPBERRY BRULEE
or
BITTERSWEET CHOCOLATE CAKE
or
STRAWBERRY SORBETO*

\$75.00 per guest

Chef Elaine Rivera

Reservations 415-331-3232