

Jacques Manor Restaurant

VALENTINES DAY 2010 GOLD MENU

6 COURSES - \$95.00 per person

On Arrival

*Welcome glass of Champagne or a Soft Drink or Beer
& Chefs Canapés*

Appetiser

Baguette Al'ail

Crunchy baked garlic bread served with garlic butter

La Baguette Avec Tapenade Assortiment

*Crusty Baguette accompanied by creamy garlic, avocado, black pepper,
pumpkin and tahini tapenades*

Entrée

Coquille St Jacques Fritte

*Large Sea Scallops deep fried in crispy batter served
with green herb sauce*

Salade Printemps

*Smoked chicken, avocado, grilled capsicum on top of
baby salad leaves with apple reduction sauce*

Rillettes Du Canard

*Duck mousse served with warm brioche bread
& homemade tomato chutney*

La Gratinee A L'oignon

Traditional French Onion Soup with a grilled cheese topped crouton

Main

Fillet Du Porc Vallee D'auge

*Fillet of Pork with prunes and apples dressed
on red currant sauce*

Filet Mignon

*Two Individually cooked eye fillet encased in bacon
traditionally served with mushroom mousse &
madeira sauce, cooked to your liking*

Le Duo De Saumon

*Duo of Tasmanian Salmon and Smoked
Salmon served with asparagus and lime
orange hollandaise*

Carre D'agneu Roti Avec Sauce Pistou

*Succulent Baked Rack of Lamb cut off the
bone draped with garlic basil sauce
atop of pesto mash*

Our Mains are accompanied by...

Pommes Gratinee

*Creamy Potatoes with a Crusty Cheese top
and*

Legumes Du Jour

A medley of fresh market vegetables

Dessert

Crepe Suzette

Delicate French crepes immersed in a rich orange and Grand Marnier sauce, flambéed and served with double cream, ice cream and berries.

Crème Brulee

Crème Brulee with Gypsy double cream and berries

Pudding Bavaroise

*White chocolate & passionfruit mousse served
With marasquin sauce & ice cream*

Tarte ala Rhubarb

*Home Baked Mount Tamborine apple & rhubarb tart
served with vanilla custard sauce
& cinnamon ice cream*

After Dinner

Tea & Coffee

Chocolate Almond Florentine Petit fours

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