

# *Jacques Manor Restaurant*

## *VALENTINES DAY 2010 SILVER MENU*

*5 COURSES - \$85.00 per person*

### *On Arrival*

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

### *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 Bavaoise

*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*