



VALENTINE'S DAY DINNER

Friday February 14, 2025

FIRST COURSE

PAN SEARED DUCK BREAST WITH CHERRY COMPOTE

Duck breast seared to perfection served with a rich cherry compote, toasted almonds and avocado crostini

OR

TUNA SUSHI

Blackened seared tuna with avocado salsa, crispy corn chips, cilantro oil emulsion, garnished with microgreens

SECOND COURSE

PALATE CLEANSER

Lemon sorbet drizzled with scotch bonnet syrup

THIRD COURSE

TENDER LOVING FILLET

Grilled Fillet Mignon with a pimento red wine reduction, roasted garlic mashed potatoes, accompanied by buttered broccoli

OR

LOVE IN A SHELL

Lobster Thermidor with garlic butter and lemon, a rich indulgent dish made with lobster tails, served with asparagus and potato pavé

OR

BRAISED IN LOVE

Coq au vin with red wine and mushrooms, Tender chicken cooked in a rich wine sauce with mushrooms, onions, and bacon, served with roasted garlic mashed potatoes and seared asparagus

FOURTH COURSE

COCONUT LYCHEE CRÈME BRÛLÉE

Coconut and lychee-infused crème brûlée topped with fresh strawberries

OR

CHOCOLATE MOUSSE

Rich, decadent chocolate mousse infused with rum, topped with fresh strawberries

COMPLIMENTARY GLASS OF WINE SERVED WITH MEAL

US\$65 PER PERSON

15% TAX AND 10% SERVICE CHARGE IS ADDITIONAL



THE
COURTLEIGH
HOTEL & SUITES
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