



# Deux Soeurs

VALENTINE'S DAY 2024

3 COURSE DINNER

WITH A GLASS OF FRENCH SPARKLING ON ARRIVAL

## CHOICE OF ONE ENTRÉE

GOAT CHEESE SOUFFLE, walnut, champagne cream, parmesan crisps

FRENCH ONION SOUP, garlic toast, gruyere cheese

CONFIT DUCK LEG, orange glaze, parsnip puree, fried leeks

## CHOICE OF ONE MAIN

ROASTED PORK CUTLET, gratin dauphinoise, red wine jus, toasted almonds

GRILLED SALMON FILLET, salad verde, dill hollandaise, Yarra Valley salmon caviar

CHICKEN FARCI BRIE, seasonal vegetables, creamy morel sauce

\*\* vegetarian main meal is available on request,

## CHOICE OF ONE DESSERT

CHOCOLATE FONDUE

CREME BRULEE

BAKED CHEESE CAKE

\*\* all served with macaron, vanilla ice cream and berry compote

\$95 / PER PERSON

PLEASE NOTE WE WILL REQUIRE A 50% DEPOSIT ON TIME OF BOOKING.

1130 NEPEAN HWY HIGHETT / DEUXSOEURS.COM.AU

