

# BISTRO61

## Valentine's Day Menu



Tuesday, February 14, 2012

### Amuse bouche du Chef

#### Appetizers

**Velouté de Pointes D'Asperges á la Truffe Noire**  
Green asparagus soup with shaved winter black truffle

**La Balotine de Chèvre Chaud**  
Warm goat cheese wrapped in zucchini on a bed of caramelized onions, roasted red peppers & eggplant

**Tomate Tiède Farcie au Crabe**  
Warm vine tomato stuffed with crab meat, vegetables & fresh herbs

**Flashed Tuna "Sashimi"**  
Rare sushi grade tuna topped with avocado, cilantro, black sesame, miso soy salsa, micro greens

#### Entrées

**Risotto de Canard et Foie Gras**  
Risotto with duck sausage, green peas & asparagus, topped with truffle foie gras mousse

**Cassolette Royale de Fruits de Mer**  
Lobster, shrimp, clams, mussels & jumbo scallops, over julienne of vegetables, topped with a lobster sauce, baked in a ceramic dish

**Tajine de Souris d'Agneau aux Pruneaux**  
Traditional Moroccan stew with lamb shank, almonds & prunes, side of couscous

**La Côte de Bœuf Pour Deux**  
22oz. chairman grade ribeye on the bone, grilled sliced tableside, side of sautéed vegetables, french fries, greens & béarnaise sauce. Serves two

#### Dessert for Two

**Le Duo de Chocolat Maison et Fraises du Marché**  
Duo of chocolate desserts for two, served with market fresh strawberries dipped in chocolate

**4 Course Prix Fixe Menu: \$60 p.p.**  
Early reservations are recommended  
Regular menu will NOT be available

**Bistro61, 1113 First Avenue @ 61st Street, NYC, Tel. 212.223.6220**