



# Café Chez Marie

CELEBRATES

## VALENTINE'S DAY IN PARIS

FRIDAY, FEBRUARY 14, 2020

RESERVATIONS REQUIRED – 310.475.2949

FIRST SEATING 5 :30 - 7 :30 pm & SECOND SEATING 8:00 - 10:00 pm

### THREE COURSE CHAMPAGNE DINNER

*Complimentary Glass of Champagne*

\$ 75.00

Tax & Gratuity Not Included

#### HORS D'ŒUVRES

##### **Soupe Blanche Aux Poireaux**

Savory Potato Leek Soup with Crème Fleurette, Herbes de Provence & Chive

##### **Assiette de Patés Variés**

Paté de Canard au Porto & Paté de Campagne

Cornichons, Moroccan Black Olives, Artisanal Crostinis

##### **Salade Verte**

Medley of Organic Greens, Arugula, Spring Mix, Petite Romaine & Fresh Italian Parsley  
with French Shallot Vinaigrette

#### PLATS PRINCIPAUX

##### **Boeuf Bourguignon**

Braised Beef Ragout in Red Wine Sauce, Pearl Onions, Button Mushrooms & Carrots over Pasta Pappardelle

##### **Filet de Saumon en Papillote**

Filet de Saumon à la Provençale Baked in Parchment Paper & Ravioli Florentine in Sage et Beurre Blanc

##### **Coq au Vin**

Slow Cooked Roasted Organic Chicken in Red Wine Sauce, Pearl Onions, Button Mushrooms Sweet Baby Carrots over  
Yukon Roasted Potatoes

#### DESSERTS

##### **Crêpe au Chocolat & Fraises**

Sweet Crêpe with Mousse Chocolat, Strawberries & Chocolate Ganache

##### **Crème Caramel en Verrine**

Vanilla Flan & Caramel

##### **Poire Belle Hélène**

Poached Pear in Classic Red Wine Sauce, Chocolate Ganache, Slivered Almonds & Vanilla Ice Cream

***Bon Appétit !***

We Accomodate Vegetarians – Vegans - No Split Orders – No Substitutions

10681 Santa Monica Blvd \* Los Angeles\* California 90025 – [www.cafechezmarie.com](http://www.cafechezmarie.com)