

Charivari Restaurant  
The Home of European Cuisine

*Aperitifs*

Youth Juice Royal (Organic Berries & Prosecco) \$ 9.95

Pineapple Mojito \$ 9.00

Kir Royal \$ 9.50

Ritzy Mimosa \$ 9.50

Gl. French Champagne \$ 9.50

Moscato D`Asti, sweet \$ 8.00

*Valentines Day Menu 2012*

Wild Rosella Hibiscus Flower -Royal



*Amuse Bouche*

Eggplant Caviar Canapés



Buckwheat Blinis with American Sturgeon Caviar



Truffle Wild Mushroom Ravioli



*“The Power from the Amazon”*

Kamu ~Kamu Berry Sorbet



Sautéed Paiche Filet over Purple Potatoes, Palm heart topped, Lemon Caviar  
& Lucuma Saffron Foam



Buttermilk Panna Cotta with Lucuma and Assorted Wild Berries

Cost \$ 95.00

*Appetizer*

Butternut Squash Lobster Bisque Charivari \$ 11.95

Roasted Garlic Cream Soup with poached Scampi \$ 10.95

**Mache Salad (Lamb's Lettuce) topped with Apple Wood Smoked Bacon,  
Garlic Balsamic Vinaigrette \$ 12.50**

**Pan Fried Foie Gras, Marsala Reduction, Brown Sugar Glazed  
Apple Slices \$ 25.00**

**Buckwheat Blinis with American Caviar, \$ 25.00**

**Charivari`s House Salad \$ 9.00**

### ***Valentins Day Menu a la Carte***

**Rib Eye Steak (dry aged over 20 days), al “Maitre d’hôtel, Roasted  
Herb Potatoes \$ 45.00**

**Beef Filet Mignon with sautéed Hedgehogs Mushrooms,  
Braised Bartlett Pear, Foie Gras Topped, Verjus Chocolate Reduction \$ 45.00**

**Sautéed Paiche Filet over Purple Potatoes, Palm heart topped, Lemon Caviar  
& Lucuma Saffron Foam \$ 38.00**

**Red Fish, Lobster and Salmon Filets served on a bed of Riesling Sauerkraut,  
Reduction of Riesling Wine Sauce, steamed Parsley Potatoes \$ 39.00**

#### **“Schnitzel Charivari”**

**Schnitzel rolled with Foie Gras, Baked and served with Wild  
Cranberry Sauce \$ 37.00**

**Dates stuffed Berkshire Pork Steak with Roasted Potatoes \$ 35.00**

#### ***Dessert* \$ 8.50**

**Dobos Torte**

**Apple Strudel with Vanilla Sauce**

**Swiss Hazelnut Chocolate Tart**

**Mousse au Chocolate with exotic Fruits**

**Sweetheart Lavender Cream Brule**

**Buttermilk Panna Cotta w/ Lucuma and Assorted Wild Berries**

**Cherry - Almond – Cobbler & Homemade Bourbon Vanilla Ice Cream**