

FONTAINE

Caffe & Crêperie

Valentine's Day Dinner Special

3-course Prix-fixe dinner
\$39.95/per person

Cocktail Specials

Femme Fatale	<i>Sparkling Rosé Brut, Limoncello liqueur, lemon juice, strawberry</i>	\$10
Martinez	<i>Gin, sweet vermouth, maraschino liqueur, Angostura bitter</i>	\$11
Wofberger Cremant Rosé Brut	<i>Alsace, France</i>	\$12 / 49
Trouillard Champagne Extra Brut NV	<i>Champagne, France</i>	\$15 / 69

Starter

Butternut Squash & coconut ginger soup

Duck liver pâté with cornichons, Dijon mustard, and toasts

Pan-fried Cod fritter served with lemon aioli & radish and cucumber pickles

Tartlet of Asparagus, goat cheese, and white truffle oil

Main Course

Sultan- Savory crêpe

Spicy lamb sausage, lentils, spinach, feta cheese topped with tomatoes and mint sauce

Parisienne- Savory crêpe

Roasted herb chicken and ratatouille with Brie cheese

Italiano- Savory crêpe

Olive oil roasted Eggplant, basil tomatoe sauce and fresh Mozzarella cheese

Washingtonian- Savory crêpe

Beef Burgundy with potatoes and mushrooms simmered in red wine sauce

Moroccan- Savory crêpe

Spinach and feta cheese topped with mint-yogurt sauce and balsamic vinegar reduction

Norwegian- Savory crêpe

Cold-Smoked salmon and caramelized onions with cream fraiche

Steak Frites -served with side green salad (Supplemental charge \$10)
8oz Angus sirloin steak with red wine sauce

Pan-Seared Salmon with Avocado & Tomato salad (Supplemental charge \$10)

Finale-Dessert crêpe

Suzette

Candied Orange & Grand Marnier compote with Vanilla ice cream

Lemon Drop

Lemon cream dusted with powdered sugar

Black Forest

Dark Chocolate Ice cream, Dark Sour Morello cherries and whipped cream

Bella

Fresh Strawberries and Nutella dusted with powdered sugar

Sweet Tooth

Crème De Marrons (Sweet Chestnut spread) with Dark Chocolate sauce

** Price is per person, no sharing. Menu is subject to change due to availability**