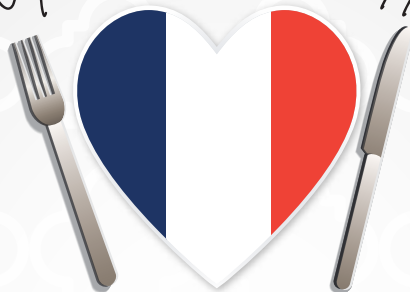


Around the World



CUISINE

FRANCE

Friday, February 14TH

Starter Course:

Tarte Tatin au Oignons

Baked Caramelized Onion Tart with Goat Cheese

First Course:

Canard a L'Orange

Roasted Duck Breast and Orange Reduction Sauce, with White Beans

Second Course:

Éclairs de Cognac à la Rose

Cognac Crème Eclairs with Rose Petals and Crème Anglaise

\$45

Seating Begins at 4PM

Limited Availability · First-Come, First-Served

Dine-In Only. While Supplies Last. Additional GRC Discounts Do Apply.