



GOURMET VALENTINE'S DAY MENU

4 courses for

\$55

*Cocktail
and sweets
included!*

Welcome cocktail and appetizer • Salmon gravlax with dill, grapefruit, honey and puffed rice • Beef tartare with capers, Parmesan, sucrine lettuce, bread and lemon • Duck with cauliflower, celery, grapes, pecans and cardamom or Cod with white miso, butternut squash, blood orange, yogurt and turmeric • Caramelized chocolate crèmeux with seaberry, cocoa crumble, praline fondant

Between February 14 and 16, 6 to 9 pm

NOW WITH TWO LOCATIONS:
310A D'ARRAN STREET, SAINT-LAMBERT • 150 PROMENADE DU CENTROPOLIS, LAVAL



The chefs at the RICARDO cafés are Isabelle Deschamps-Plante—from the television shows *Les Chefs* and *Chef à l'oreille*—and Sébastien Beaudoin. Their menus are inspired by the recipes featured in RICARDO magazine and on our website (ricardocuisine.com).