Valentine's Day

February 12th and 13th, 2021

Appetizer

(choose 1)

Brie and Cranberry

Creamy brie, tart cranberries, pancetta, and leeks in a puff pastry shell and finished with herb oil.

Shrimp and Polenta

Pan seared shrimp sautéed with onions and chorizo in a tomato broth over creamy polenta.

Soup

Spicy Red Lentil and Tomato

Lentils and tomatoes simmered in vegetable stock with notes of roasted garlic, ginger and herbs; finished with crispy leeks and crème fresh.

Salad

Apple-Walnut Salad with Prosciutto

Spring greens, prosciutto, apples, goat cheese, glazed walnuts, and dried cherries with a champagne vinaigrette.

Entrée

(choose 1)

Rosemary Beef Tenderloin

Wild mushrooms, cognac cream sauce, and balsamic reduction;
served over honey and pistachio sweet potato mash with grilled asparagus.

Pan Seared Salmon

Sundried tomato cream sauce, vegetable couscous, and sautéed spinach.

Slow Roasted Duck Breast

Almond crusted and drizzled in a port wine sauce with a rosemary and apricot puree;
served over honey and pistachio sweet potato mash with grilled asparagus.

Chickpea and Eggplant Croquette

Chickpea and roasted eggplant vegetable croquette, roasted cauliflower, arugula, and tomato Romesco.

Dessert

Chocolate and Cream Napoleon

with chocolate sauce and strawberries.

$30

plus tax and gratuity

Friday pickup will be from 4:30-6:30

Saturday pickup will be from 5:30-7:30