



# VALENTINE'S DAY AT HOME

3 COURSE MENU

# The Menu

Feb 14th delivery - \$75 per person  
Orders need to be placed by Friday, Feb 9th at 4:30 pm  
Delivery fee based on location, pickup is no charge.

## Start with

### **Focaccia Bread**

House made rosemary focaccia, with olive oil and balsamic vinegar

## First course, your choice of one of the following:

### **Shrimp Cocktail (4 pc)**

Lemon herb grilled shrimp served with a zesty herbed horseradish cocktail sauce

### **Arugula Salad**

Gorgonzola cheese, radishes, roasted sweet potato, cucumber, candied pecans, salt roasted beet, white balsamic dressing

### **Tomato Bisque**

Tomato soup garnished with Parmesan croutons

### **Charcuterie Board For Two**

Imported and domestic cheese, dry cured meats, with pickled vegetables, olives, fresh fruit, dried fruits, jelly, tapenade, crostini, and crackers

### **Burrata Salad**

With roasted beets, arugula, toasted pumpkin seeds, radishes and a maple apple cider dressing +\$10

## Second course, your choice one of the following per person:

### **Moroccan Salmon**

Saffron Israeli couscous, sauté mixed vegetables, chermoula sauce, and a lemon wedge

### **Stuffed Chicken Supreme**

Wild mushrooms ricotta, and spinach stuffed chicken breast, served with butternut squash and sage puree, roasted maple carrots, sauté kale, and a chicken jus

### **Braised Beef Short Ribs 6oz**

Grilled Brussels sprouts, mashed potatoes, and a rosemary jus

### **Ricotta Stuffed Manicotti**

Served on a rosé sauce with roasted mushrooms and spinach

### **Vegan Mushroom and Lentil Wellington**

Butternut squash and sage puree, sauté mix vegetables, and a mushroom jus

### **Miso Marinated Black Cod 6oz**

Bock choy, wasabi mashed potatoes, miso sauce, and toasted sesame +\$10

### **Veal Chop**

16oz garlic herb marinated and grilled veal chop, served with mashed potatoes, roasted cauliflower, oyster mushrooms, and a red wine jus +\$19

# The Menu Continued...

## Third Course, your choice of one dessert per person:

### **Tiramisu**

Classic tiramisu covered in cocoa powder

### **Dark Chocolate Covered Strawberries**

4pc decorated with chocolate

### **Crema Catalana Parfait**

With mango compote, and mint

### **Strawberries Panna Cotta**

Served on angel cake, fresh berries and berry coulis

## Flowers Supplied By Lavender Grace



**A Little Burst Of Love**  
\$95



**You Make Me Blush**  
\$125



**Ode To Love**  
\$175



**Beautiful Bouquet**  
\$160 1dz, \$260 2dz