



VALENTINE'S DAY

Curbside Pick Up or Touchless Delivery - February 12th, 13th, & 14th- 10:00am - 6:00pm

Order Your Dinner Hot & Ready to Serve or Cooked Cold with Simple Reheating Instructions

Order by Tuesday, February 9th

Love IS IN THE FOOD

Dinner Includes: 4-Course Meal, Baby Ciabatta with Sea Salt & Whipped Pesto Butter

Soup Course

Lobster Bisque
with Lobster Tail Garnish

Salad Course

Bibb & Romaine
*with Avocado, Watermelon Radish, Golden Beets, Garbanzo Beans
& Avocado Goddess Dressing*

Main Course

10oz Filet Mignon
Chef's Trio of Accompaniments
with French Demi-Glace, Sherried Horseradish & Crumbled Gorgonzola

Pancetta Wrapped Trout
with Lemon & Herbs

Grilled Broccolini
with Citrus Vinaigrette

Pommes Parisienne
Pan-Fried Crispy Yukon Gold Potatoes

Dessert Course

Chocolate Lava Cake
*with Raspberry Coulis & Fresh Whipped Cream
&
Key Lime Tart
*with Fresh Strawberries**

\$125 - Per Couple
\$65 - Additional Person

[Check Out Our #FoodIsLove Menu & Add-On Selections on Page 2!](#)

FOODISLOVE

Grilled Shrimp Skewers <i>with Lemon Zest</i>	Pomegranate Pistachio Crostini
Mini Crab Cakes <i>with Cajun Remoulade</i>	Spicy Peach BBQ Brisket
Filet Mignon Bites <i>wrapped with Bacon & Gorgonzola</i>	Mini Chicken Dijon <i>in Puff Pastry</i>
Petite Pears <i>with Blue Cheese & Walnut Garnish</i>	Boursin Stuffed Baked Potato Bites
Tomato & Artichoke Canape	Antipasto Skewer <i>with Artichoke, Mushroom, Sun-dried Tomato, Olive & Lemon Oregano Vinaigrette</i>

\$34 - Per Person

ADD-ONS

Appetizers

	<u>Per Person</u>
Mini Beef Wellington <i>with Mushroom Duxelle</i>	\$4.50
BBQ Cocktail Meatballs	\$2.50
Dried Apricots <i>with Goat Cheese, Basil & Almond Garnish</i>	\$2.50
Italian Sausage Cherry Pepper Poppers	\$4
Shrimp Cocktail <i>with Zesty Cocktail Sauce</i>	\$5
Bacon Wrapped Dates <i>with Honey Citrus Sauce</i>	\$3.50
Lollipop Lamb Chops <i>with Mint Chimichurri</i>	\$7
Smoked Salmon Canapes	\$4
Artichoke Beignets <i>with Boursin Cheese</i>	\$3.50
Crawfish Wontons <i>with Chili Garlic Cream Cheese</i>	\$3

Shared Appetizers

Made for Two to Share

Strawberry Brie Crostini <i>with a Honey Drizzle</i>	\$6
Tangy Grilled Shrimp Toast <i>with Baby Arugula</i>	\$7
Cherry & Fontina Stuffed Portabella	\$7

Desserts

	<u>Each</u>
Chocolate Lava Cake <i>with Raspberry Coulis & Fresh Whipped Cream</i>	\$6
Key Lime Tart <i>with Fresh Strawberries</i>	\$6
Chocolate Dipped Strawberries <i>4 Piece</i>	\$6

Beverages

	<u>Per Bottle</u>
Prosecco	\$15
Sparkling Spumante	\$10
House Wine <i>Red or White</i>	\$10