



Valentine's Day

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

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

Order by Friday, February 10th

Love IS IN THE FOOD

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

Soup Course

Seafood Consommé

with Lobster Ravioli

Salad Course

Boston Butter Hearts

with Strawberries, Raspberries & Goat Cheese

with a Charred Strawberry Vinaigrette

Main Course

10oz Filet Mignon

Chef's Trio of Accompaniments

with French Demi-Glace, Sherried Horseradish & Crumbled Gorgonzola

Halibut En Papillote

Romano Roasted Green Beans

Petite Dauphinoise Potatoes

Dessert Course

Raspberry Entremet

\$155 - Per Couple

\$80 - Each 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 Cordon Bleu <i>with Ham & Gruyere</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>

\$45 - Per Person

ADD-ONS

Appetizers

	<u>Per Dozen</u>
Mini Beef Wellington <i>with Mushroom Duxelle</i>	\$33
BBQ Cocktail Meatballs	\$15
Dried Apricots <i>with Goat Cheese, Basil & Almond Garnish</i>	\$16
Chorizo Cherry Pepper Poppers	\$16
Shrimp Cocktail <i>with Zesty Cocktail Sauce</i>	\$32 lb.
Bacon Wrapped Dates <i>with Honey Citrus Sauce</i>	\$27
Smoked Salmon Canapes	\$31
Artichoke Beignets <i>with Boursin Cheese</i>	\$28

Shared Appetizers

Made for Two to Share

Strawberry Brie Crostini <i>with a Honey Drizzle</i>	\$8
Tangy Grilled Shrimp Toast <i>with Baby Arugula</i>	\$9
Cherry & Fontina Stuffed Portabella	\$9

Desserts

	<u>Each</u>
Chocolate Lava Cake <i>with Raspberry Coulis & Fresh Whipped Cream</i>	\$8
Key Lime Tart <i>with Fresh Strawberries</i>	\$8
Chocolate Dipped Strawberries <i>4 Piece</i>	\$8

Beverages

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