



## **VALENTINE'S DINNER TO GO**

**\$50 per person**

### **APPETIZER**

Wild Arugula Salad with Poached Tiger Shrimp, Fennel, Reggiano Parmesan, Cara Cara Oranges and Lemon Mustard Vinaigrette

### **ENTRÉE**

- Braised Short Ribs of Beef with Wild Mushroom Red Wine Reduction Sauce, Creamy Yukon Gold Mashed Potatoes, & Braised Rainbow Swiss Chard
- Mediterranean Branzino with Lemon, Capers, Chardonnay Sauce over Bed Orzo with Sautéed Greens Beans, Shallots and Cherry Tomatoes
- Marinated Tofu Steak over a Bed of Red Lentil, Quinoa & Farro with Romanesco, Heirloom Carrots, Broccoli, Roasted Bell Peppers, Zucchini, Wild Mushrooms and garnish with Chimichurri Sauce

### **DESSERTS (choice of one)**

Red Velvet Cake with Crème Anglaise

**Or**

Individual Caramel Bread Pudding with Whipped Cream and Berries

Add a bottle of Red or White Wine

*(please ask for available selection)*