

VALENTINES *Day*

3 COURSE MENU

1st Course: Apps

Citrus Marinated Strawberry Salad

Toasted Walnuts & Goat Cheese
Balsamic & Roasted Shallot Vinaigrette

Classic French Onion Soup

Baguette & Swiss Cheese Top

2nd Course: Mains

Grilled Striploin

Pinot Noir Braised Truffled Mushrooms
Roasted Garlic Mash Potato

Sesame Crusted Salmon

Ginger Glaze
Smashed Sweet Potato

Roasted Chicken Supreme

Champagne & Rosemary Cream
Parmesan Risotto

Butter Toasted Gnocchi

Roasted Tomato & Basil Salsa
Grilled Zucchini

3rd Course: Dessert

Chocolate Strawberries
Pastry Cream Filled Crepe
Fudge Brownie Pieces

stellar
kitchen



A PLANT N' PLATE COMPANY



Special

3-Course Dinner

\$60/person

