VALENTINE'S TAKEOUT DINNER FOR TWO

Choice of first course:

BAKED BRIE
Strawberry sauce + toasted pistachios

HEARTS SALAD
Hearts of romaine, hearts of palm, artichoke hearts,
watercress, feta + lemon Dijon vinaigrette

MUSSELS
Gorgonzola cream sauce + French fries

Choice of second course:

BEEF TENDERLOIN
Potato puree, grilled carrots, fried onions, whiskey brown butter

STUFFED CHICKEN
Brie, apples, sage, madeira sauce, roasted
fingerling potatoes, shallot green beans

PAN FRIED ROCKFISH
curry broth, coconut rice, mushrooms, fried brussels sprouts

Choice of third course:

RED VELVET CAKE
RASPBERRY CHOCOLATE MOUSSE TRIFLE

$80 total!
$115 includes a bottle of champagne + 2 keepsake glasses
$15 bottles of campo Viejo rose
all orders must be placed by Saturday, feb 13th at 3pm