

Holistic Home Cookin' Romantic Dinner for Two Fall/Winter Menu

Each menu includes four courses:

Appetizer

Seasonal Soup or Salad

Entree with Sides

Dessert

And a Bottle of Local Virginia Wine (Chef's Choice)

Prices include all groceries, meal preparation and service, travel, and cleanup

Choose an Appetizer:

Shrimp Cocktail

Mini Salmon Cakes with a Spicy Citrus Aioli

Baked Brie with Seasonal Topping

Stuffed Mushrooms (Vegetarian and Vegan Options)

Vegetarian or Vegan Zucchini Garlic Bites

Choose a Seasonal Soup OR a Salad:

Curried Winter Vegetable

Carrot Ginger

Butternut Squash

Mixed Green Salad with Cranberries and Pecans

Beet and Goat Cheese

Caesar with Homemade Dressing

Choose a Dessert:

**Chocolate Cobbler with Coconut Whipped Cream
Baked Pears with Honey, Cranberries, & Pecans**

Choose a Menu:

MENU 1

**Rosemary Garlic Pork Tenderloin with an Apple Dijon Pan
Sauce
Hand Mashed Potatoes
Haricot Verts
\$400**

MENU 2

**Pan Seared Lamb Chops with Cippolini Onions
Creamy Truffled Risotto
Italian Roasted Zucchini
\$450**

MENU 3

**Honey-Dijon Salmon
Herb-Citrus Cous Cous
Oven Roasted Garlic Asparagus
\$450**

MENU 4

**Vegetarian or Vegan Baked Eggplant Parmesan OR
Vegan Bella Walnut “Meatballs” with Homemade Marinara
Sprouted Grain or Traditional Fettuccine
Garlic Bread
\$400**

MENU 5

**Marsala Chicken with Roasted Garlic and Caramelized Burst
Tomatoes
Parmesan Mashed Cauliflower
Green Beans Almandine
\$400**

MENU 6

**Pan-Seared Filets of Beef and Scallops or Lobster
Smoked Gouda Grits
Creamed Spinach in White Wine
\$500**