

Holistic Home Cookin' Romantic Dinner for Two Spring/Summer 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

Bruschetta with Seasonal Topping

Stuffed Mushrooms (Vegetarian and Vegan Options)

Vegetarian or Vegan Zucchini Garlic Bites

Choose a Seasonal Soup OR a Salad:

Summer Corn Chowder

Creamy Tomato Basil

Chilled Peach with Fresh Goat Cheese

Chilled Blueberry with Fresh Mint

Mixed Green Salad with Fresh Summer Fruit

Beet and Goat Cheese

Caesar with Homemade Dressing

Choose a Dessert:

Chocolate Mousse with Coconut Whipped Cream

Fresh Berry Shortcake Parfaits

Choose a Menu:

MENU 1

**Rosemary Garlic Pork Tenderloin with a Peach Bourbon Sauce
Hand Mashed Potatoes
Haricot Verts
\$400**

MENU 2

**Pan Seared Lamb Chops with Cippolini Onions
Creamy Truffled Risotto
Italian Roasted Summer Squash
\$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
Herb Roasted New Potatoes
Green Beans Almandine
\$400**

Menu 6

**Pan-Seared Filets of Beef and Scallops or Lobster
Smoked Gouda Grits
Parmesan Creamed Spinach
\$525**

Menu 7

**Crab Cakes and Seared Sea Scallops
Lemon Herb Remoulade
Parmesan Garlic Risotto
Oven Roasted Asparagus with Citrus Hollandaise
\$550**