

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

Each menu includes four courses:

Appetizer

Seasonal Soup or Salad

Entree with Sides

Dessert

Bottle of Local Virginia Wine or Non-Alcoholic Bubbly

**Prices includes 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)

Choose a Seasonal Soup OR Salad

Curried Winter Root Vegetable

Carrot Ginger

Butternut Squash

Mixed Green Salad with Dried Cherries & Walnuts

Beet and Goat Cheese

Caesar with Homemade Dressing

Choose a Dessert:

Chocolate Mousse with Whipped Cream

Baked Pears with Honey, Cranberries, & Pecans

Choose a Menu

MENU 1

**Rosemary Garlic Pork Tenderloin with and Apple Dijon Pan Sauce
Creamy Fresh Herbed Potatoes
Crispy Pan Roasted Brussels Sprouts
\$450**

MENU 2

**Pan-Seared Lamb Chops with Cippolini Onions
Creamy Truffled Risotto
Roasted Mediterranean Vegetables
\$450**

MENU 3

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

MENU 4

**Vegetarian or Vegan Baked Eggplant Parmesan
Homemade Marinara
Sprouted Grain or Traditional Fettuccine
Seasonal Roasted Vegetables
Garlic Bread
\$425**

MENU 5

**Marsala Chicken with Roasted Garlic and Caramelized Burst Tomatoes
Parmesan Mashed Cauliflower or Potatoes
Green Beans Almandine
\$450**

MENU 6

**Pan-Seared Filets of Beef and Lobster Tails
Truffled Mashed Potatoes
Creamed Spinach in White Wine
\$600**

MENU 7

**Crab Cakes and Seared Sea Scallops with Lemon-Herb Remoulade
Smoked Gouda Grits
Oven-Roasted Asparagus with Citrus Hollandaise
\$575**