

# **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,  
and cleanup**

***Choose an Appetizer:***

**Shrimp Cocktail**

**Bruschetta with Seasonal Topping**

**Stuffed Mushrooms (Vegetarian and Vegan Options)**

***Choose a Seasonal Soup OR Salad***

**Carrot Ginger**

**Butternut Squash**

**Mixed Green Salad with Dried Cherries & Walnuts**

**Caesar with Homemade Dressing**

***Choose a Dessert:***

**Chocolate Mousse with Whipped Cream**

**Baked Pears with Honey, Cranberries, & Pecans**

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# ***Choose a Menu***

## **MENU 1**

**Rosemary Garlic Pork Tenderloin with and Apple Dijon Pan Sauce  
Creamy Fresh Herbed Potatoes  
Crispy Pan Roasted Brussels Sprouts  
\$575**

## **MENU 2**

**Pan-Seared Lamb Chops with Cippolini Onions  
Creamy Truffled Risotto  
Roasted Mediterranean Vegetables  
\$575**

## **MENU 3**

**Honey-Dijon Salmon  
Herb-Citrus Israeli Couscous  
Oven-Roasted Garlic Asparagus  
\$575**

## **MENU 4**

**Vegetarian or Vegan Baked Eggplant Parmesan  
Homemade Marinara  
Sprouted Grain or Traditional Fettuccine  
Seasonal Roasted Vegetables  
Garlic Bread  
\$525**

## **MENU 5**

**Marsala Chicken with Roasted Garlic and Caramelized Burst Tomatoes  
Parmesan Mashed Cauliflower or Potatoes  
Green Beans Almandine  
\$550**

## **MENU 6**

**Pan-Seared Filets of Beef and Lobster Tails  
Truffled Mashed Potatoes  
Creamed Spinach in White Wine  
\$675**

## **MENU 7**

**Crab Cakes and Seared Sea Scallops with Lemon-Herb Remoulade  
Smoked Gouda Grits  
Oven-Roasted Asparagus with Citrus Hollandaise  
\$675**