

Holistic Home Cookin' Romantic Dinner for Two Spring/Summer 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 include 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 a Salad:

Summer Corn Chowder

Creamy Tomato Basil

Chilled Peach with Fresh Goat Cheese

Mixed Green Salad with Fresh Summer Fruit

Caesar with Homemade Dressing

Choose a Dessert:

Chocolate Mousse with Whipped Cream and Fresh Berries

Peach or Blueberry Crisp with Vanilla Ice Cream

Choose a Menu:

MENU 1

**Rosemary Garlic Pork Tenderloin with a Peach Bourbon Pan Sauce
Hand Mashed Potatoes
Crispy Pan Roasted Brussels sprouts
\$550**

MENU 2

**Pan Seared Lamb Chops with Cippolini Onions
Creamy Truffled Risotto
Italian Roasted Summer Squash
\$550**

MENU 3

**Honey-Dijon Salmon
Minted Cous Cous Salad with Radishes and Golden Raisins
Oven Roasted Garlic Asparagus
\$550**

MENU 4

**Vegetarian or Vegan Baked Eggplant Parmesan
Homemade Marinara
Sprouted Grain or Traditional Fettuccine
Seasonal Roasted Veggies
Garlic Bread
\$500**

MENU 5

**Marsala Chicken with Roasted Garlic and Caramelized Burst Tomatoes
Herb Roasted Red Potatoes
Green Beans Almandine
\$525**

Menu 6

**Pan-Seared Filets of Beef and Lobster Tail
Parmesan Garlic Risotto
Creamed Spinach with White Wine
\$650**

Menu 7

**Crab Cakes and Seared Sea Scallops with Lemon Herb Remoulade
Smoked Gouda Grits
Oven Roasted Asparagus with Citrus Hollandaise
\$650**