



Romantic Dinner for Two Menu Options

Practice Social Distancing in Style With an On-Site Private and Intimate Dinner

Take Home Options Also Available

First Course

Choose any two salads:

- Greek Salad with Tomato, Red Onion, Cucumber, Crumbled Feta, Kalamata Olives, Oregano and a Red Wine Vinaigrette
- Caesar Salad with Romaine, Shaved Parmesan, Fresh Croutons, Cracked Pepper and Caesar Dressing
- Caprese Salad with Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Reduction and Olive Oil
- Blueberries, Toasted Walnuts, Goat Cheese and Strawberries, on a Bed of Spinach and Finished with Blueberry Lemon Vinaigrette

Second Course

Choose any two entrées:

Beef:

- Rolled Italian Flank Steak with Red Peppers, Prosciutto and Pesto
- Chuck Tender with a Bacon Blue Cheese Cream Sauce
- Char-Grilled Skirt Steak with Chimichurri Sauce
- Seared Beef Fillet with Béarnaise Sauce

Fish:

- Parchment-Wrapped Salmon with Lemon, Capers and White Wine Sauce
- Sesame-Encrusted Salmon with Cilantro Ginger Soy Butter
- Pecan-Crusted Salmon with a Lemon Honey Ginger Glaze
- Shrimp Scampi, served over Linguine (counts as a starch)

Chicken:

- Chicken Picatta with Lemon, Butter and Capers
- Italian Chicken with Creamy Pesto, Artichoke Hearts and Kalamata Olives
- Honey Pecan Chicken
- Roasted Chicken Breast with Fresh Herbs and Finished with a Creamy White Wine Sauce
- Panko and Chili Encrusted Chicken with Lime Cilantro Crema

Pork:

- Juicy Pork Tenderloin with a your choice of sauce: Mushroom Port Sauce, Bacon Sage Madeira Pan Sauce, Rosemary Dijon Wine Cream Sauce or Sundried Tomato and Roasted Garlic Aioli

Vegan:

- Zucchini Rollatini with Tofu and Cashew Ricotta and either a Classic Marinara Sauce or Vegan Pesto
- Moussaka with Eggplant, Potatoes and a Pomodoro Sauce, topped with Tofu/Cashew Ricotta

Choose one starch per entrée:

- Rosemary and Garlic Oil Roasted Red Potatoes
- Creamy Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Penne with Garlic Oil and Fresh Herbs
- Mushroom Ravioli with Cream Sherry Sauce

Choose one vegetable per entrée:

- Sautéed Haricot Verts with Garlic
- Roasted Broccoli with Lemon
- Steamed Asparagus with Hollandaise
- Glazed Carrots
- Ursula's Stuffed Tomatoes: Juicy Tomatoes Stuffed with Sautéed Spinach, Parmesan and Bread Crumbs. Topped with Cheddar Cheese

Third Course

Choose any two desserts:

- Flourless Chocolate Cake with Caramel Sauce and Vanilla Ice Cream
- Old Fashioned Strawberry Shortcake
- Crème Brûlée
- Apple Pie Tartlet with Vanilla Ice Cream

All Romantic Dinners come with a carafe of water and tea (sweet or unsweetened) and 1 glass of wine per guest

A selection of organic, small-batch wines provided by JF Wine Imports are available for purchase by the bottle.