

Valentine's Day Menu

Appetizers CHOOSE ONE TO SHARE

Mini Brie Wheel en Croûte

Baby Brie topped with gingered pear conserve and toasted almonds baked in pastry
Pair with an un-oaked Chardonnay

Crab-Stuffed Portobello Mushrooms

Roasted portobello with a crab stuffing and chipotle aioli
Pair with a Sauvignon Blanc

Artichoke Dip

Served with our own garlic roasted pita chips
Pair with a Sauvignon Blanc

Soup CHOOSE ONE TO SHARE

Creamy Truffled Potato Soup

Creamy potato soup with earthy hints of truffle oil
Pair with a dry Chenin Blanc or Tuscan Chardonnay

French Onion Soup

Classic French onion soup served with Gruyere cheese croutons
Pair with a dry Rose or South African Sauvignon Blanc or Chardonnay

Entrées CHOOSE ONE EACH

Chili Lime Grilled Salmon

Lightly marinated salmon with chilies and Key lime juice
Pair with an un-oaked Chardonnay, New Zealand Sauvignon Blanc or an Oregon Pinot Noir

Crispy Duck with Passion Fruit Sauce

Semi-boneless half duck
Pair with a Russian River Valley Pinot Noir or Washington state Merlot

Beef Tenderloin Wrapped with Bacon

Seared very rare with maple-smoked bacon.
Finish it to your taste.
Pair with a mature Bordeaux or Washington state Cabernet

Lobster Fettuccini Alfredo

Tender Maine lobster in a creamy Alfredo sauce
Pair with Saucerre, a California Sauvignon Blanc or Broglia Gavi from Italy

Sides CHOOSE TWO EACH

Country Mashed Potatoes

Creamy Red Bliss potatoes hand-mashed with sour cream and scallions

Scalloped Blue Cheese Potatoes

Scalloped potatoes in a creamy blue cheese sauce

Roasted Beet Risotto Cakes

Creamy risotto cooked with beets and blue cheese

Balsamic Braised Broccoli Rabe

Fresh rabe braised with balsamic vinegar and shiitake mushrooms

Asparagus with Pine Nuts and Prosciutto

Asparagus roasted with pine nuts, prosciutto, and tomatoes

Green Beans with Pecans

Fresh green beans tossed with toasted pecans

Desserts CHOOSE TWO

Fudge Brownie Caramel Chocolate Torte

Brownies and sweet cream cheese layered with caramel and drizzled with ganache
Pair with Tawny Port

Peanut Butter Fantasy

Moist chocolate cake filled with fluffy peanut butter cream cheese, bathed in ganache and chocolate shavings

Bailey's Cheese Cake

Bailey's Irish Cream incorporated into a classic cheese cake
Pair with St. Supery Moscato

Chocolate Lava Cake

Caution! Falling, dripping chocolate.
If you crave too much chocolate, this is for you.
Pair with Ruby or Burgess Port

Strawberries Dipped in Chocolate

Fresh strawberries dipped in dark chocolate
Pair with Nivole Moscato D'Asti or Brachetto D'Aqui

Order Form

Simply **circle** your selections in each category, then drop this form off at either store's Prepared Foods & Deli Department. Or, call our Catering office at 800-627-0809 to place your order.

Orders will be accepted until the close of business on Wednesday, February 10.

Name _____
Please print.

Phone _____

- Prix-Fixe \$65.00 for two people
- Prix-Fixe \$55.00 for two people, without dessert
- Dessert only \$15.00

Orders can be picked up after noon on

- Friday, February 12,
or
- Saturday, February 13,
at
- Hanover
or
- Lebanon.



Hanover PFD 603-640-6332
Lebanon PFD 603-640-4432
Catering Department 800-627-0809