



VALENTINES DINNER FOR TWO

RESERVATIONS ONLY - CALL BY WED 2/10 817-238-3464 - CURBSIDE PICKUP

\$130 a bag for 2 + tax / SAT FEB 13th - 2:30-4:30pm

ARTISAN CHEESES & SMOKED SALMON PATE

Assorted Crackers, Dried Fruit, Nuts, Capers, Cornichon

LOBSTER CEVICHE WITH LIMESTONE LETTUCE

cherry tomato, guacamole, cilantro, crispy onion

WHOLE BEEF TENDERLOIN ROAST for TWO

Herb Garlic Pepper Butter – Creamy Horseradish Sauce

Whipped Mashed Potato – Grilled Jumbo Asparagus

DEEP DISH CHOCOLATE CHIP LAVA CAKES

whipped Chantilly vanilla cream

CHILLED SPARKLING ADDITIONS

TAITTINGER LA FRANCAISE BRUT NV 750ML \$55

VEUVE AMBAL CUVÉE SPARKLING ROSE \$30

REHEATING INSTRUCTIONS

MICROWAVE – ASPARAGUS – 1 MIN / POTATOES - 1.5 MIN –

BEEF / transfer to a plate - if room temp > 2 -min remove string & carve

OVEN –400 preheat> Sprayed dish / IF ROOM TEMP heat 6-8 minutes for med rare – or so 9- 10 minutes for medium UNCOVERED. If cold, let sit out 1 hour

FOR SALAD – Place Lettuce onto plate top with Lettuce, Lobster, Guacamole and then tomatoes and crispy onions

DESSERTS Will be baked into 5 oz white ceramic dishes – OUR GIFT TO YOU- top with whipped cream or your ice cream – warm the dessert for 1 minute

WE WILL PROVIDE FULL MENU INSTRUCTIONS. PLEASE VISIT OUR WEBSITE FOR CHEFS NOTES / WWW.LOCALFOODSKITCHEN.COM