

Farm Feast

Valentine's Day



HORS D'OEUVRES

- Honeymoon Salad; Lettuce alone without any dressing (I kid, I kid)
- Sweet Potato Wedges with Soy Dipping Sauce (vegan)
- Pear Wedges with Prosciutto and Mint (gluten free)
- Poached Shrimp with Lemon Horseradish Dipping Sauce (gluten free)



FIRST COURSE

- Winter Salad with Pomegranate Seeds and Citrus (gluten free)
- Pink Cauliflower Soup (vegan, gluten free)

MAIN COURSE

- Red Wine Braised Lamb Shanks with Quinoa and Roasted Brussels Sprouts (gluten free)
- Beet, Chickpea, and Rosemary Farro-Risotto with Portobello and Roasted Brussels Sprouts (vegan)
- Brown Sugar Miso Glazed Salmon with Quinoa and Roasted Brussels Sprouts (gluten free)

DESSERT

- Mini Red Velvet Bunt Cake
- Dark Chocolate Mousse with Fresh Berries (vegan, gluten free)

\$150 per Couple



SWEET SPECIALS

- Customizable "Sweetheart" Cookies (minimum 6) \$3.75 each
- Mini Red Velvet Bunt Cake (minimum 6) \$3.75
- Chocolate Dipped Strawberries with Assorted Toppings (by dozen) \$36

