

# It's A Matter Of Taste Gourmet Carryout

## Valentines Menu 2010

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Let us prepare that special Valentine Meal to enjoy in the comfort of your own home or how about a gift for that special couple. Entrée prices include your choice of salad, rolls & dessert each designed to serve two. ( No substitutions ).Orders must be phoned in to us no later than Friday, February 12. All orders will be scheduled for pick up on Sunday, February 14 after 2:00 p.m. and before 7:00 p.m.

### Salads ( choice of one, each serves two.)

*House Salad* of assorted greens with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

*Field Green Salad* with imported olives, artichokes, salt poached potato, petite French beans & creamy feta with white balsamic vinaigrette

*Harvest Salad* with assorted greens, apple butter vinaigrette, goat cheese, spicy bacon & pecans

### Entrees

*Chicken Scallopine Romano* topped with prosciutto, grilled tomato & fontina in a rich portabello marsala sauce with asiago papparadelle pasta, zucchini & yellow squash noodles  
\$18.95 single/ \$34.95 double

*Papparadelle Salmon Pasta* ribbon pasta topped with grilled salmon & sugar snap peas in chardonnay dill cream  
\$17.95 single/ \$32.95 double

*Grilled Yellow fin Tuna* with a Sicilian salmorilio sauce, rosemary roasted redskin potato and french beans  
\$21.95 single / \$42.95 double

*Lamb Osso Buco* braised in a rich barolo wine & rosemary sauce. Whipped potatoes, buttered cabbage & roasted baby carrot  
\$23 single, \$45 double

*Tuscan Braised Veal Breast* stuffed with prosciutto, herbed crumbs & pine nuts.  
Classic risotto, roasted asparagus & carrots  
\$23.95 single / \$44.95 double

*Grilled 14 oz. Rib eye Steak* presented with an Italian peara sauce, gruyere potatoes, crisped onions & oven roasted asparagus \$25 single / \$54 double

*Beef Tenderloin Medallions* roasted and topped with a Italian peara sauce, Yukon gold mashed potatoes, slow roasted Vidalia onions & oven roasted asparagus  
\$25 single / \$54 double

### Dessert (Choice of one, each serves two )

*Chocolate Chile & Cinnamon Pots d' crème & Russian Cream* with strawberries

*Half Dozen Double Chocolate Covered Strawberries*

*Puff Pastry Hearts* topped with amaretto Bavarian cream & fresh fruit

*Chocolate Heart Gateau*, flourless chocolate cake, chocolate glaze, raspberry coulis

### Appetizers

Coconut Shrimp, apricot ginger dipping sauce \$9 / half dozen

Chilled Jumbo Poached Shrimp, traditional cocktail sauce \$15 / dozen

Seared Ahi Tuna, Asian slaw with cilantro & straw mushrooms, wasabi, soy dipping sauce \$9/ serving

Roast Portabella with fresh spinach, roasted garlic, marinated tomato & chevre \$5 / each

**Don't forget to order your wine or champagne selection & we will have it chilled for you!**