



Valentine's Day Romantic Dinners

Tour the world of romance with our internationally inspired Valentine's Day dinners. All of our dinners are prepared in your home by our executive chef and served to you with white-glove service. Dinners are available though-out the month of February. You may mix-and-match between the various menus.



Rome

Appetizer

Antipasto includes grilled eggplant and sweet peppers, marinated zucchini slices, assorted Italian cheeses and cured meats plus crusty Italian bread served with olive oil and balsamic vinegar.

Soup

Roasted Butternut Squash with Mascarpone Cream

Entrée

Herbed Pork Roast with Braised Artichokes and Fried Polenta with Porcini Mushrooms

Dessert

Pana Cotta with Blackberry Sauce



Paris

Appetizer

Tartines (Toasts) - An assortment of spreads including Roquefort and Caramelized Onion, Pear and Goat Cheese and Ratatouille (herbed roasted vegetables) topped baked Brie served on slices of toasted French bread.

Soup

Vichyssoise - Cream of Potato and Leek Soup with Crunchy Fried Leeks and Crème Fraîche

Entrée

Roasted Duck with Potato Gratin and French Green

Beans

Dessert

Crème Brûlée



Barcelona

Appetizer

Tapas - A platter of Manchego cheese, Serrano ham, assorted Spanish Chorizo, Spanish olives, quince paste, Marcona Almonds served with warm bread and butter.

Salad

Mixed green salad with slivered dried apricots, toasted hazelnuts with orange vinaigrette.

Entrée

Paella with Spanish Chorizo, Chicken, Shrimp and Cod

Dessert

Crema Catalana



Venice

Appetizer

Scallops with Basil Cream Sauce Served and Fried Polenta

Soup

Pasta e Fagioli - Pasta and Bean Soup

Entrée

Braised Beef in Amarone Wine Sauce, Risotto with Asparagus and Grilled Radicchio

Dessert

Tiramisu