

# Valentine's Day Takeout Dinner for Two

Includes one entrée, two sides, one baguette,  
and one dessert. *Servings are for two.*

## ENTREES (choose one)

### Herb Crusted Rack of Lamb \$80

*Petite and tender New Zealand lamb roasted with a touch of dijon and fresh herbs*

### Steak 14 oz and Lobster Special \$95

*Your favorite steak seared up rare with a pair of 8 oz butter poached lobster tails*

### Porcini and Leek Braised All Natural Rabbit \$90

*Local rabbit slow cooked in jus of porcini mushrooms and vegetables*

### Bacon Wrapped Filet Roast \$80

*Hot oven roasted filet of beef cooked to perfection with a touch of horseradish*

## SIDES (choose two)

### Crispy Bacon Brussels

*Brussels sprouts dry roasted with bacon, shallots, tossed in olive oil and chopped olives*

### Winter Beets

*Slow cooked beets peeled and sliced*

### Vegetable Platter

*Small seasonal vegetable platter, elegantly decorated for two*

### Phil's Potato Gratin

*Thinly sliced potato layered and slow cooked with sweet garlic cream*

### Herb Tossed Baby Red Potatoes

*Organic red potatoes roasted and tossed in herb butter*

### Wild Greens or Spinach Salad

*Candied nuts, dried cranberries, goat cheese, house vinaigrette*

## DESSERT (choose one)

### Red Velvet Cake

*House made traditional red velvet cake, moist and delicious*

### Blueberry Cheesecake

*Fresh berry cheesecake prepared in a crock with graham cracker crust*

## ADD-ONS

Torchon of foie gras, baked apple, with small batch pepper jellies \$20

Seared sea scallops sliced with cara cara citrus, trout caviar \$25

Butter poached lobster tail 8 oz \$25

House made chicken liver mousse, pear brandy gelatin \$15

Contact Brandon

(503) 224-9541

Order by Thurs 2/11

Pick up Sat 2/13

