

The Art of Cuisine



Dinner for Two Sample Menu

\$225.00

Menu 1

First Course



Coconut Shrimp with Apricot Mango Wasabi Sauce
&
Taste Bite size Chicken appetizers

Second Course

Italian Garden Salad with Italian Herb Vinaigrette & Garlic Ranch

This salad is fresh vegetables from the garden, and cheeses, served with a savory dressing of choice



Third Course

Hot Dinner Rolls with Whipped Butter
Tomato Basil Bisque Soup or Italian Minestrone Soup



Fourth Course

Bacon Wrapped Filet This elegant dinner for Two is a tender bacon wrapped filets
Parmesan Garlic Mashed Creamy parmesan Idaho Russet potatoes, butter and sour cream enhanced with chopped roasted garlic, chives and pepper.

Marsala Glazed Carrots



Fifth Course

Chocolate Molted Lava Cakes

An eruption of luscious chocolate! Individual dark chocolate cakes filled with a rich, creamy chocolate ganache that flows from the center of the cake.

Or

Fruit Tort

An cookie crust topped with a rich and creamy custard and fresh fruit

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Dinner for Two Sample Menu

\$225.00

Menu 2

First Course



Coconut Shrimp with Apricot Mango Wasabi Sauce

&

Taste Bite size Chicken appetizers

Second Course

Italian Garden Salad with Italian Herb Vinaigrette & Garlic Ranch

This salad is fresh vegetables from the garden, and cheeses, served with a savory dressing of choice



Third Course



Hot Dinner Rolls with Whipped Butter

Tomato Basil Bisque Soup or Italian Minestrone Soup

Fourth Course

Marinated Salmon This elegant dinner for Two is a tender bacon wrapped filets
Parmesan Garlic Mashed Creamy parmesan Idaho Russet potatoes, butter and sour cream enhanced with chopped roasted garlic, chives and pepper.

Marsala Glazed Carrots



Fifth Course

Chocolate Molted Lava Cakes

An eruption of luscious chocolate! Individual dark chocolate cakes filled with a rich, creamy chocolate ganache that flows from the center of the cake.

Or

Fruit Tort

An cookie crust topped with a rich and creamy custard and fresh fruit