

Savory Grace
Personal Chef Service "Naturally Organic"

Romantic Dinner for Two

Please choose from this unique menu for your Romantic Dinner. If there's something special you would like, please call Savory Grace to discuss your request. This is a very special dinner and we want everything to be perfect!

Hors d'oeuvres:

(4) Tiger Shrimp with lemon wedges with a horse radish cocktail sauce

OR

Pan seared Sea scallops with olive oil, shallots, lemon zest and finished with a caper cream

OR

Grilled Portobello mushrooms with fresh basil, toasted pine nuts, parmesan cheese and caramelized sweet onion and then baked

Entrée:

Filet Mignon with a creamy béarnaise sauce

OR

Five Baked stuffed Shrimp with fresh bread crumbs, sautéed shallots, fresh parsley and herbed butter

OR

Sautéed juliennes zucchini, red peppers, fennel, and asparagus in shallots, lemon zest and olive oil, served on a bed of spaghetti squash with crumbled Imported Feta cheese

Salad:

Baby arugula with sliced Asian pears, dried currants, Danish blue cheese and toasted walnuts finished with a drizzle of lemon vinaigrette

OR

Heart of Romaine with a crumbled goat cheese, shredded carrots, and chopped scallions drizzled with a honey and cider vinegar dressing

Dessert:

Banana Flambé with Butter and Frangelica served over French vanilla ice cream, finished with a cinnamon stick and a dusting of fresh ground nutmeg

OR

Crème Brulee with fresh seasonal berries and a dash of powdered sugar

OR

Chocolate Molten Lava cakes with fresh seasonal red berries and fresh whipped cream

Thank you
Bon Appetit