

“Turn off the Lights” Valentine’s Day Massage & Dinner Package

Dinner Menu

Included in the \$500 package price is a 4 course meal for two! There will be an additional cost if you each want different menus.

Appetizers:

Roasted Beet, Goat Cheese and Walnut Tart
Pancetta Wrapped Scallops with Lemon Chive Butter
Sun Dried Tomatoes and Goat Cheese Stuffed Mushrooms
Sun Dried Tomato and Lemon and Parsley Ricotta Brushetta
Balsamic sautéed Peppers and Mushroom and Goat Cheese Brushetta
Fennel Sausage Stuffed Mushrooms
Spanish Antipasto with Chorizo, Serrano Ham, Manchego Cheese, Piquillo red peppers, Marcona Almonds and Manzanilla Olives
Prosciutto, Roasted Red Peppers and Fresh Mozzarella over Baby Greens
Aphrodisiac Raw Oysters with Red Wine and Shallot Mignonette
Oyster or Clams casino
Pan Seared Lamb Chops with Chocolate Merlot Sauce

Salad Choices:

Roasted Beet and Goat Cheese Napoleon with Citrus Hazelnut Dressing
Spinach Salad with Oranges and red onion with Champagne Citrus Vinaigrette
Fennel Salad with Oranges, Pomegranate Seeds and Olives with Orange Champagne Vinaigrette
Roasted Beets with Burrata Cheese and Arugula with Balsamic Glaze and Lemon Olive Oil
Mixed Greens with Pomegranate Seeds, Goat Cheese and Balsamic Vinaigrette
Spinach with Dried Cranberries, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette
Pear, Stilton Blue Cheese, Candied Pecans over Romaine with Champagne Vinaigrette
Pan Fried Oysters over Wilted Greens
Spanish Salad with Mixed greens, Serrano Ham, Manchego, Red Onion, Olives and Sherry Vinaigrette
Radicchio, Toasted Hazelnuts, Truffled Cheese, and Red Wine Poached Pear dressed with Balsamic Vinaigrette
Italian Bresola with Arugula, Marinated Shitake, Shaved Parmesan dressed with Goat Cheese Cream and Lemon Oil

Soups:

Amaretto Butternut Squash Soup
Mushroom and Sherry Soup with Crouton and Gruyere Au Gratin
Oyster Chowder
Roasted Red Pepper Soup with Mascarpone and Crouton
Carrot and Ginger Soup with Garnished with Greek Yogurt, Chive and Nutmeg
Tomato Basil Soup with Parmesan Crouton

Entrees:

Lobster Thermidor Ramekin in Beurre Blanc
Roasted Beet and Goat Cheese Ravioli in Tarragon Butter
Beef Tenderloin with Balsamic Fig Glaze, Pan Seared Large Scallop, Asparagus and Mascarpone Potato Puree
New York Strip with Charred Radicchio and Potatoes
Filet Mignon with Chocolate Merlot Sauce with Parmesan Mashed Potatoes and with Julienne Carrot, Zucchini and Yellow Squash
Pan Seared Scallops with Broccolini and Red Potatoes
Roasted Chicken with Sun Dried Tomato-Almond Pesto and Roasted Potatoes
Shrimp and Spinach with Pink Vodka Sauce over Penne
Sun Dried Tomato and Goat Cheese Stuffed Chicken Breast with Sautéed Zucchini and Yellow Squash
Pan Seared Duck Breast with Cherry Sauce over Pureed Potato with Julienne Carrot, Zucchini and Yellow Squash
Spinach, Prosciutto and Provolone Beef Roulade Cooked Tomato Sauce – Brasciole with Parsley Potatoes
Cornmeal Coated Pan Fried Oysters with Red Peppers and Cabbage Slaw
Snapper Vera Cruz in Tomato Sauce with Peppers and Olives with Roasted Potatoes
Chicken Cacciatore with Tomatoes, Mushrooms and Peppers over Penne
Agave Glazed Salmon with Strawberry Salsa, Asparagus and Coconut Basmati Rice



Entrees Cont.

Crispy Skin Salmon with Lemon Dijon Tarragon Butter with Baby Red Potatoes and Crisp Asparagus
Ginger Syrup glazed Salmon with Tangerine Ginger Relish with Baby Potatoes and Haricot Vert
Squid and Squid Ink Pasta with Pancetta and Artichokes
Pan Seared Chicken Breast Balsamic Strawberry Sauce with Green Beans, Almonds and Rice
Potato Gnocchi with Black Truffle Cream Sauce
Pan Seared Stuffed Pork Chop with Mashed Potatoes and Gravy with Green Bean and Mushroom Saute

Desserts:

Amaretto Chocolate Fondue with Fresh Fruit
Nuts and Berries Fondue with Frangelico and Chambord with White Chocolate and Fresh Fruit
Strawberry Bread Pudding with Strawberry Fragoli Liquor Sauce
Vanilla Ice Cream with Balsamic Strawberries
Makin' Whoopie Pies – Chocolate Cakes filled with Vanilla Frosting
Cherry Clafoutis
Amaretto Poached Pears with Vanilla Ice Cream and Toasted Almonds
Chocolate Hazelnut Heart Shaped Cake with Raspberries
Crème Brulee in Heart Shaped Ramekin
Raspberry Bundt cake with Vanilla Whipped Cream
Orange Polenta Cake with Candied Orange and Shaved Parmegano Reggiano

Drinks: (All alcohol must be purchased by host)

Mulled Red Wine with Pears
Tuscan Chianti Sangria with Oranges, Cinnamon, and Clove
Amaretto Hot Chocolate with Fresh Whipped Cream
Strawberry Prosecco Cocktail with Fragoli and Fresh Strawberry
Raspberry Prosecco Cocktail with Chambord and Fresh Raspberry
Nuts and Berries Cocktail with Mulled Fresh Strawberries, Chambord, Frangelico and Heavy Cream
Beauty and the Beast – Jager and Tequila Rose with Mulled Fresh Strawberries
Fresh Strawberry and Mint Mojito

*Substitutions and suggestions are welcome.
Also available for brunch.*

Food prepared by Chef Laura Knight:



Call us to book your romantic meal!
703-863-3068

