

# *"Always & Forever" Massage & Dinner Package*

## Dinner Menu

### **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 Bruschetta  
Balsamic sautéed Peppers and Mushroom and Goat Cheese Bruschetta  
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, and 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 Sauté

**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 to book your romantic meal!  
703-863-3068

