

Romantic Dinner for two

First Course

French Onion Soup

A classic soup served in a traditional style

OR

Insalata Caprese

Heirloom tomatoes, fresh mozzarella, organic basil drizzled with olive oil and balsamic vinegar

Second Course

Seared Scallops

Skewer of fresh diver scallops, wrapped in prosciutto, served with mango puree

OR

Stuffed Mushrooms

Broiled crimini mushroom caps, filled with assortment of cheese, topped with bread crumbs

Third Course

Pan Seared Halibut

Pecan and sesame crusted with a teriyaki glaze

OR

Flat Iron Steak

Grilled steak, served with asparagus and hollandaise sauce, garlic truffle mashed potatoes, topped with potato garnish

Fourth Course

Molten Lava cake

Chocolate cake, melted chocolate center, served with fresh basil ice cream

OR

Crème Brûlée

Traditional vanilla custard, brûlée sugared top

Choice of Beverages

Wine, sparkling cider, soft drinks, coffee, etc.

For more information contact:

www.marksdeliciousadventures.com

