



RESTAURANT & CATERING

## VALENTINE'S DAY TO GO DINNER

Pick-up is available on **Tuesday, February 14** between 11am-6:30pm.

A three-course dinner is \$34 per person  
Packaged for takeout with reheating instructions included.

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Please choose one selection for each course. GF Indicates a gluten-free menu option.

### STARTER COURSE:

**Wild Pear Salad** GF

*Candied pecans, fresh pears & blue cheese on a bed of organic mixed greens with our housemade roasted pear vinaigrette.*

**Coconut Curry Butternut Squash Soup** GF

### MAIN COURSE:

**Ruby Port Braised Beef** GF

*on sweet potato mashers with Rogue Oregonzola & sautéed sugar snap peas.*

**Wild Salmon Filet** GF

*lightly smoked in-house & served with roasted spaghetti squash, sun-dried tomatoes, basil & roasted garlic cream. Accompanied by olive oil & Oregon sea salt roasted asparagus.*

**Roasted Portabella & Spaghetti Squash** GF

*with red quinoa and a garlic-parsley sauce. (vegan)*

### DESSERTS

**Decadent Chocolate Torte** GF

*our flourless dark chocolate torte with raspberry sauce.*

**Coconut Chia Pudding** GF

*with pineapple & toasted macadamia nuts (vegan).*

**Torta di Mandorle**

*our moist Italian almond cake with vanilla whipped cream & fresh berries.*