



# *Valentine's Dinner for 2*

## APPETIZER FOR TWO

grilled crostini garnished with chevre & wild mushroom thyme ragu  
&  
red endive chips with a Stilton mousse & honey toasted walnuts



## STARTER

*choose one for each meal*

### **Arugula Salad**

with roasted baby beets, goat cheese,  
toasted hazelnuts & raspberry vinaigrette

### **Roasted Cauliflower & Garlic Soup**

a creamy soup of roasted cauliflower,  
garlic & parsnips



## ENTRÉE

*choose one for each meal*

### **Seared Filet Mignon**

rich red wine reduction sauce with creamy  
mashed potatoes & roasted asparagus

### **Panko Crusted Diver Scallops**

with a white wine beurre blanc sauce  
& roasted asparagus herb risotto



## DESSERT

*choose one for each meal*

### **Individual Chocolate Bundino Tart**

velvety chocolate mousse drizzled  
with extra virgin olive oil & grey sea salt

### **Homemade Vanilla Bean Crème Brûlée**

individual serving of our version  
of this classic French dessert

***\$90 per couple***

*Pre-order deadline is Saturday, February 11th*

*Cold pick up (with heating instructions) on Tuesday, February 14th after 3pm  
no substitutions, please*

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