

# VALENTINE & CURIO

## DINNER PARTIES TO GO SAMPLE MENUS



### **insalata caprese**

*layers of tomato, basil, and fresh mozzarella*

### **polenta gnocchi with prosciutto and sage**

*rounds of baked polenta topped with sautéed prosciutto and fresh sage leaves*

### **Tuscan chicken**

*chicken thighs braised with garlic, rosemary, figs, and oil-cured olives*

### **homemade focaccia**

*a hearty pan bread flavored with fresh rosemary and sea salt*

### **cherry crostata with vanilla ice cream**

*a sweet tart with a filling made from local sour cherries*



### **carrot pâté with garlic toasts**

*a rustic spread made from orange-braised carrots*

### **baba ghanouj with homemade pita chips**

*a dip of grill-roasted eggplant blended with lemon juice, garlic, and toasted sesame paste*

### **spice-rubbed leg of lamb**

*tender boneless lamb rubbed with Indian spices and grilled to a rosy glow*

### **eggplant Napoleon**

*thin slices of grilled eggplant layered with lemon-soaked shallots, fresh mint, and crumbled feta*

### **Lebanese tabbouleh**

*a refreshing bulgur wheat salad with fresh tomatoes, parsley, lemon juice, and pine nuts*

### **chocolate bonbon cake with macerated raspberries**

*an almost-flourless chocolate mousse cake*



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### **guacamole with homemade tortilla chips**

*the classic avocado dip enhanced with bites of tomatillo and a dash of minced jalapeno*

### **chiles rellenos**

*roasted poblano peppers stuffed with queso fresco and a picadillo of pork*

### **chicken enchiladas verdes**

*shredded poached chicken wrapped in corn tortillas, baked in a tomatillo salsa,  
and topped with grated Monterey jack*

### **yellow rice with frijoles negros**

*saffron-infused long-grain rice with Cuban-style black beans*

### **vanilla bean flan**

*a silky custard made from vanilla bean-steeped heavy cream and topped with a light caramel*



### **tequila shrimp cocktail**

*grilled tequila-marinated shrimp served with a kicked-up cocktail sauce*

### **grilled red pepper quesadillas**

*quesadillas layered with roasted Cubanelle peppers and goat cheese*

### **deep-smoked pulled pork**

*fork-tender pork smoked low and slow and served with homemade barbecue sauce*

### **the traditional sides**

*macaroni and cheese, baked beans, and Memphis-style coleslaw*

### **homemade ice cream sandwiches**

*bricks of ginger crème brulee and chocolate hazelnut ice cream  
sandwiched between layers of soft chocolate cookie*



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### **Saigon summer rolls**

*shrimp with noodles and herbs rolled in rice paper and served with tamarind dipping sauce*

### **grilled pork satay**

*skewered pork tenderloin seared on the grill and served with a spicy peanut dipping sauce*

### **Thai green chicken curry**

*chicken thighs, snap peas, and strips of red bell pepper in a coconut milk sauce flavored with kaffir lime leaves, Thai basil, and galangal (Asian ginger)*

### **sticky rice**

*made with Thai long-grain rice*

### **a trio of frozen desserts**

*a medley of green tea ice cream, ginger ice cream, and mango sorbet*



### **butternut squash soup**

*a creamy puree topped with glazed chestnuts*

### **roasted beet and fennel salad**

*served with caramelized walnuts and a blood orange vinaigrette*

### **roasted game hens stuffed with duxelles and wild rice**

*the earthiness of the duxelles—made with mushrooms, shallots, and herbs—complements the nuttiness of the wild rice*

### **winter panzanella**

*a bread salad with Brussels sprouts, mellowed red onion, and fresh sage*

### **tarte tatin with clotted whipped cream**

*the classic French apple tart*

