

# VALENTINE & CURIO

## READY-TO-COOK SAMPLE MENUS



### **green-curry game hens with baby bok choy and pan-fried noodles**

*butterflied game hens slathered with a pungent Thai marinade and then grilled or roasted*



### **sear-roasted salmon with kale and rosemary polenta**

*topped with caramelized lemons and onions*



### **steak au poivre with haricots verts and potatoes au gratin**

*the bistro classics*



### **spaghetti with fresh clams and olive bread crostini**

*made with just-harvested clams from our friends at Woodbury Shellfish in Wellfleet*



### **tandoori chicken with cucumber salad and basmati rice**

*the Indian-restaurant favorite, adapted for the home grill*



### **sear-roasted pork chops with Israeli couscous**

*thick-cut pork chops cooked with apple and fennel*



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### **stuffed acorn squash with baby artichokes**

*acorn squash stuffed with sweet sausage, porcini mushrooms, crusty baguette crumbs, and fresh herbs*



### **pad Thai**

*stir-fried rice noodles with tiger shrimp, peanuts, scrambled egg, green onions, bean sprouts, cilantro, and a dash of Sriracha*



### **seared scallops plain and fancy with asparagus and fresh linguini**

*plump sea scallops served with either a classic French beurre blanc or a spicy cilantro-and-lime sauce*



### **Indonesian chicken with snap peas and curried rice pilaf**

*grilled marinated breasts topped with a piquant coconut-lime sauce*



### **beef Stroganoff with broccolini and pappardelle**

*sautéed filet mignon tips, cremini mushrooms, and Vidalia onions topped with crème fraiche pan sauce*



### **grilled swordfish with kale and salt-and-pepper corn**

*an avocado-and-red pepper salsa accents the deep flavor of the swordfish*



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### **linguini with citrus shrimp, peas, and basil**

*the citrus notes come from orange and lemon zest in the sauce, a reduction of vermouth and cream*



### **chicken kebabs with broccoli raab and a tangy orzo salad**

*prepared in the style of North Africa, these kebabs merge the bright flavors of lemon, garlic, and ginger with the earthy notes of cinnamon, coriander, and cumin*



### **Thai beef salad with rice noodles**

*slices of grilled marinated flank steak served on a bed of Asian greens and rice noodles, garnished with fresh mint and cilantro*



### **chicken pot pie**

*a rich cornmeal crust filled with chicken, peas, carrots, mushrooms, and pearl onions in a thyme-infused velouté*



### **pork and chicken satay with grilled asparagus and pineapple rice**

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

