

VALENTINE & CURIO

READY-TO-EAT SAMPLE MENUS



carrot pâté with garlic toasts

the smoothness of this spread, made from locally grown carrots, contrasts nicely with the crunchiness of the artisanal baguette

short ribs of beef with oven-roasted Brussels sprouts and Israeli couscous

rich and meaty ribs braised in red wine and beef stock until they melt in your mouth



grilled eggplant Napoleon with fresh mint and feta

thin layers of grilled eggplant interspersed with lemon-soaked shallots, homemade feta cheese, and fresh mint leaves, sprinkled with a cumin-cayenne vinaigrette

baby back ribs with rosemary mashed potatoes and braised greens

petit ribs deep-smoked over hickory, then glazed with our own sweet-hot barbecue sauce



field greens with baked chèvre, roasted baby beets, and toasted pecans

a kaleidoscope of sharp lettuces—including arugula, Asian greens, beet thinnings, and peppery mustards—set off with creamy goat cheese and crispy nuts

grilled leg of lamb with minted eggplant, cucumber raita, and a basmati rice pilaf

a spice-marinated boneless leg grilled until crusty on the outside and rosy pink on the inside, served with a cooling yogurt-based condiment



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homemade butternut squash ravioli in brodo

comforting pasta pillows floating in a sea of rich, clear broth made using free-range chicken and locally grown aromatics

mushroom risotto with roasted stuffed tomatoes and gingered carrots

this risotto features fresh (shiitake, cremini) and dried (porcini, chanterelle) mushrooms finished with fresh parsley, sweet butter, and Parmigiano-Reggiano



white gazpacho with toasted almonds and tomato coulis

garlic and aged sherry vinegar give this soup, made with freshly picked Diva cucumbers and Old Chatham Shepherding yogurt, its distinctive bite

roasted orange chicken with fingerling potatoes and a sweet corn, onion, and tomato salad

rubbed with orange-infused oil and then roasted, these juicy thighs are topped with a refreshing orange-rosemary relish



mushroom crespelle with salmon caviar

folded Italian crepes filled with a savory blend of mushrooms and fragrant herbs

chicken in ginger-cream sauce with baby carrots, pearl onions, and wild rice

plump chicken breasts braised in a ginger broth, finished with a reduction of heavy cream



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chopped salad with Roquefort dressing and sage croutons

a salad of farm-fresh romaine, heirloom tomatoes, Asian cucumbers, and sweet corn crowned with crusty homemade croutons

smoke-roasted turkey with gingered carrots and savory bread pudding

a mixture of white and dark meat, applewood-smoked until moist and tender



stracciatella alla Romana

Italian egg-drop soup flavored with nutmeg, finished with Parmigiano-Reggiano and fresh parsley

chicken Marsala over fresh noodles with sautéed snap peas

paillards of chicken sautéed traditionally in butter and olive oil, then deglazed with Marsala and finished with a squeeze of lemon



New England clam chowder

accented with fresh thyme and loaded with fresh quahogs

risotto with sweet corn, sausage, and arugula

carnaroli rice simmered until smooth and creamy, then supplemented with pork and vegetables from the Hudson Valley



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frisée with Ewe's Blue and caramelized walnuts

*a plate of frilly greens topped with tangy Old Chatham Shepherding cheese
and sweet, crunchy walnuts*

arroz con pollo y chorizo

*Spanish comfort food made with chicken from North Wind Farms in Tivoli and
chorizo from Grazin' Angus Acres in Ghent*



egg flower soup

the Chinese classic made with ginger, wine-laced chicken stock, and farm-fresh eggs

mu-shu pork Beijing style with scallions, hoisin sauce, and handmade bao bing

*made in the manner of the northern Chinese with cloud ear mushrooms, tiger lily buds, bamboo
shoots, and paper-thin Mandarin pancakes*



potato samosas

deep-fried pastries accented with fresh peas and homemade paneer (a fresh Indian farmer's cheese)

cilantro-mint chicken curry with grilled naan, spicy onion relish, and jasmine rice

chicken thighs braised until tender in cumin-spiced yogurt, then bathed in a cilantro-mint chutney



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spinach salad with pears and shaved Parmigiano-Reggiano

a classic spinach salad with a vinaigrette made from fruity Cretan olive oil, aged balsamic vinegar, and a hint of grainy French mustard

lamb tagine with Moroccan couscous and carrot sambal

redolent of the spices of North Africa (especially cinnamon) and flavored with almonds, prunes, and dried apricots, this stew is the Moroccan national dish



matzoh ball soup with chopped liver toasts

light and fluffy matzoh balls in a rich, clear, Lower East Side-style chicken soup

roast chicken with sautéed haricots verts and farfel

chicken roasted with rosemary and lemon and served atop schmaltzy farfel the way grandma used to make it, with some fancy green beans on the side



pasta e fagioli

the classic pasta-and-bean soup garnished with grated Locatelli Romano

pork scaloppini in Meyer lemon sauce with braised escarole and homemade rosemary focaccia

the classic vitello al limone reinvented with local pork tenderloin and sweet Meyer lemons in a rich pan-sauce reduction

