

Chef Alyssa's Kitchen

2025 Valentines Menu

Available for ordering on our Family Table Meal menu for February 10th – 14th

Individual Entrees

Grass-Fed Beef Tenderloin with a Demi Sauce for 6oz filet with Roasted Garlic Mashed Potato GF - \$28

Caprese Stuffed Frenched Chicken Breast with Rosemary Parmesan Fingerling GF - \$20

Grilled 5oz Mahi Filet with Fused Chimichurri and Toasted Pearl Couscous DF - \$25

Sides

Root Vegetables basted with miso butter GF Small (pint): \$9 Large (Quart): \$17

Roasted Broccolini with garlic & preserved lemon GF, V Small: \$9 Large: \$17

Roasted Squash and Lentil Soup GF Quart: \$17

Salads

Kale salad: winter squash, pecans, apple, parmesan, pomegranate dressing GF, VT – Small \$14 (Serves 2-3) Large \$26 (serves 4-6)

Strawberry salad: mixed local greens, strawberries, radish, goat cheese, white balsamic vin GF, VT – Small \$14 (Serves 2-3) Large \$26 (serves 4-6)

Chocolate Entremets (two-pack)

Chocolate mousse with a strawberry compote center glazed with chocolate ganache topped with spun sugar and gold leaf

Chocolate Covered Strawberries (6)

Locally sourced strawberries from Buch-n-Vine farm, dipped in a dark chocolate and drizzled with white chocolate.