



First Course:

Mixed Greens with Warm Goat Cheese and beets
Endive with Gorgonzola, Figs, Walnuts
Prosciutto with Melon and Shaved Parmigiana Reggiano
Endive, Pear, and Roquefort Salad
Grilled Romaine Caesar Salad

Main Course:

Filet Mignon with traditional Bordelaise sauce
Served with cauliflower gratin and roasted asparagus

Filet of Beef Bourguignon
Served with zucchini gratin and crusty bread.

Bistro-inspired Seared Salmon with Lentils
Center-cut filet of salmon over tender spiced lentils sautéed with leeks, carrots, and celery.

Lobster and Brie "Mac & Cheese"
Served with sautéed asparagus, peas, and artichoke hearts

Veal Marsala
Served with garlicky green beans and linguine

Red Wine Risotto with Green Peas and seared Scallops

Crabcakes with Celery Root Remolaude
Served with fresh corn salad

Prosciutto Wrapped Halibut
Served with broccoli with black olives, garlic, and lemon

Desserts:

Triple Chocolate Espresso Brownie
Chocolate Strawberry Shortcakes
Coeur a la Crème with Raspberries (a French cheesecake)
Mini Carrot cakes with cream cheese frosting
Profiteroles with dark chocolate sauce

Please call 703.615.6788 or e-mail danette@dinnermatters.net to set up a romantic dinner! Also, please visit our Web site at <http://dinnermatters.net> for more information.