

PALACE CAFÉ

Valentine's Day

TAKE-HOME CHEF'S MENU

Our take home chef's menu is curated to impress any unsuspecting lady or gentlemen. This special Take-and-Bake has been designed to facilitate a romantic meal, cooked together in your kitchen. *(or safety of your own home). Not to worry, Chef James has, painstakingly, recipe-tested and photographed plate presentations to put you in the Captain's seat (or rather Chef's seat.)

WINTER TOMATO BRUSCHETTA

Toasted sourdough crostini • Goat cheese mousse • Winter tomatoes
Chiffonade basil • Reduced balsamic drizzle
*Art of the Andes | Pinot Grigio | Argentina | \$20

OREGON MUSHROOMS

Sweet potato gnocchi • Celeriac purée • Fennel pollen • Maple gastrique
Durigutti 2017 | Bonarda | Argentina | \$20

SOUS VIDE SALMON

Lightly smoked & oven roasted • Horseradish mousse
Mini potato Anna • Braised greens • Asparagus
*Portillo | Sauvignon Blanc | Argentina | \$25

OR

SOUS VIDE SIRLOIN

Lightly smoked & oven roasted • Horseradish mousse
Mini potato Anna • Braised greens • Asparagus
*La Mano Derecha 2015 | Cab. Sauv. | \$25

RASPBERRY BAVARIAN CAKE

Raspberry cream • Chambord • Dark chocolate cake
Pink chocolate ganache

\$90.00 | PER COUPLE | 4 COURSES

Easy, step by step instructions & Plate presentation photos included. Everything included is partially cooked, chopped and otherwise ready to lightly reheat & plate up.

***2-3 WINE SELECTIONS RECOMMENDED.**