

Aphrodisiac Dinner

by the
Two Chefs On Hillview
Reheating & Plating

First Course

Smoked Oysters On The Half Shell

Eight Fresh Oysters smoked in Alder Wood, Wasabi & Pomegranate Mignonette

Remove the oysters from the mignonette and place one in each shell. Arrange the shells in a manner aesthetically pleasing to you and some mignonette in the center or on the side.

Or

Truffled Beet Napoleon

Sage whipped Goat Cheese, Pistachio Crumbles, Black Fig & Pomegranate Vinaigrette

Spoon a little vinaigrette on plate. Carefully lift the Napoleon out of the container and place on plate. Spoon or drizzle some more vinaigrette and sprinkle with Pistachios.

Second Course

Lobster alla Two Chefs

Maine Lobster meat is removed from the shell, sauteed in Butter, Ginger, Dijon and Cream, stuffed back into the shell and baked.

Lemon-Butter & Honey Asparagus, Truffled Bliss Potatoes.

Preheat oven to 300 degrees. Remove everything from the pan except the lobster. Heat for 10-15 minutes. With 5 minutes remaining add the asparagus and potatoes to the pan.

Carefully remove the lobsters grabbing from the tail and under the head and preferably with a spatula. Plate the lobster and if you like spoon room temperature Ginger & Dijon Cream over the meat.

Plate the potatoes and asparagus in an aesthetically pleasing way and if you like drizzle some of the Honey-Lemon sauce over asparagus.

Dessert

Chocolate & Coffee Pots de Creme

Prosecco & Strawberry Cream Tarts

Ginger & Apple Cheesecake with Dark Chocolate Ganache

We hope you enjoy your aphrodisiac dinner and reap the benefits!
Feel free to share your thoughts on Facebook if you like. Good or bad, we always want our reviews to be honest. Thank you so much for being a part of our success and

Happy Valentine's Day!