



Valentine's Plated Dinner Menu

Appetizer

Scallop Royale

*Plump Juicy Scallop pan-seared, English Pea Puree, Black Forest Bacon
Harissa Aioli*

Salad

Roasted Pear Salad

*Mixed Greens, Roasted Pear, Dried Cranberries, Toasted Walnuts
Crumbled Feta Cheese
Tossed with Champagne Vinaigrette*

Entrée

Beef au Poivre

*Marinated Beef Tenderloin, Coated with Seasonings & Cracked Peppercorns, pan-seared Garlic Herb Butter
Finished with Shallot-Brandy Reduction*

Accompaniments

Roasted Asparagus

*Fresh Asparagus, blanched & slow-roasted
Herb-Garlic Oil, Zest of Lemon*

Au Gratin Potatoes

*Thin-slice Seasoned Potatoes
Layered with Roux, Gruyere & Cheddar Cheeses, Butter*

Fresh-baked Dinner Rolls

Butter

Dessert

Black Magic Cake

*Moist Chocolate Cake, Fudge Frosting
Raspberry Coulis, Fresh Berries*

Wine Selection, Champagne, Votive Candles, Vase with Red Roses ... included
Designed for Personal Valet Service

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