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THE MENU:



FOOD & WINE

INSPIRATION SERVED DAILY

***5-COURSE GOURMET DINNER
VALENTINE'S DINNER
(ALL WINES INCLUDED)***

***SATURDAY, FEBRUARY 15TH
2020 6:30 PM***

Appetizer and Salad:

*Bacon Candy & Dreamy Date Dip
Brandied Mushrooms on Toast*

*Harvest Salad with Pomegranate
and Honey Cider Vinaigrette*

Main Course:

*Red Wine Braised Short Ribs
Pumpkin Ricotta Ravioli with
Brown Butter Sage Coulis*

with

*Butternut Poblano & Cream Au Gratin
and*

*Pan Seared Shaved Brussels Sprouts
with Bacon Lardons and Almonds*

Dessert:

*Chocolate Dipped Strawberries
Autumn Pear Crisp with Vanilla Sauce*

THE WINES:

2018 Chateau Montaud Rosé, France

2015 Rosso Di Montepulciano, Italy

2017 Pulpe Albariño, Spain

2016 Paul D. Zweiggelt, Austria

LOCATION: REGENCY PLAZA, DOWNTOWN PROVIDENCE (FREE PARKING)

TICKETS AVAILABLE @ EVENTBRITE.COM