

Romantic Dinner for Two

What better way to show someone how much they mean to you than by cooking a gourmet meal with them? Whether it's your first date or you are rekindling your love for one another, this sensuous menu will be sure to leave a lasting impression.

Appetizers

Warm Maine Lobster Tail with Wild Mushrooms and Asparagus,
Black Truffle Vinaigrette

Sesame Seared Ahi Tuna with Ribbon Vegetable Salad and Teriyaki Emulsion

Chilled Potato Leek Soup with Domestic Caviar, Chives and Crème Fraiche

Maryland Style Crab Cakes with Tartar Sauce, Baby Greens and Marinated Lemons

Entrees

Nine Pepper Crusted Filet Mignon with Herb Mashed Potatoes,
Sautéed Asparagus and Black Truffle Sauce

Gently Cooked Wild Salmon with Asian Noodle Vegetables, Seasoned Sushi Rice
and Ginger-Lemongrass Broth

Roasted Diver Scallops with Sautéed Spinach, Wild Mushrooms,
Fingerling Potatoes and a White Wine Chive Sauce

Crispy Duck Breast with Creamy Polenta, Caramelized Pearl Onions, Brussels Spouts
and Sour Cherry Jus

Desserts

Warm Molten Chocolate Cake with Fresh Berries and Vanilla Ice Cream

Grand Marnier Crème Brulée with Chocolate Filled Raspberries

Chocolate Fondue with Strawberries, Marshmallows, Cookies and Pretzels

*** Contact info@cookinginyourkitchen.com for questions about the Menu and Pricing