

The Little Garden Market –Valentine’s Day 2018 Menu
802-425-5336 or email to thelittlegardenmarket@gmail.com

Appetizers

Jumbo lump crab cakes with caper-dill sauce
Baked brie puffs with fig jam and toasted almonds
Twin lamb chops with maple demi glace and grilled polenta
Artichoke and Parmesan in phyllo with pickled carrot slaw
1/2 dozen oysters on the half shell with cocktail and mignonette sauces

<Salad of baby organic greens with apple-poppy seed dressing >

Entrees (served with roasted Brussels sprouts and garlic mashed potatoes)

Locally raised filet mignon wrapped with apple wood smoked bacon–red wine demi-glace

Petite ribeye–red wine demi-glace

Pan seared Atlantic salmon –parsley-clementine vinaigrette

Free range chicken breast stuffed with mushrooms and Swiss–cherry tomato coulis

Lasagna alla Bolognese al forno (Amazing! With veal and bechamel!)

Phyllo wrapped veggie strudel with white truffle oil

Desserts

Flourless Chocolate – Almond Torte

LGM's famous Carrot Cake

Raspberry mousse filled tart with fresh berries and chocolate curls

\$48.00 per person (does not include 9% tax)

***Each diner will select an appetizer, entree and dessert. Everyone gets a salad.

All orders will include a Valentine's Day surprise ;)

All orders will be pre-seared/baked/roasted and will need minimal warming in your home oven.

Pick-ups will start at 3pm Wednesday, February 14th

Some items are subject to change due to availability.