



Partysist's Passionate Valentine's Menu

"...an aphrodisiac isn't something you buy from a gnarled old woman who lives in a tree. It is the resonance, tone, timbre that YOU bring to cooking. Love radiates from your heart, seeps into the food and gives it the mystical quality that ignites the soul. The real aphrodisiac is you."

-The authors of "Food as Foreplay"



To Ignite the Spark...

Cheese and Herb Heart Palmiers

Puff pastry rolled with Tuscan herbs and Asiago Cheese

Blackened Southwest Chicken Skewers

Supreme of southwest-marinated chicken Skillet-seared and served with a pineapple salsa

Smoked Salmon and herb cream Cheese Hearts

On a savory croustade garnished with Mustard Sprouts

GINGER: GINGER ROOT RAW, COOKED OR CRYSTALLIZED IS A STIMULANT TO THE CIRCULATORY SYSTEM. PERHAPS SUSHI TOPPED WITH GINGER CAN STIR SOMETHING SPICY UP IN THE BEDROOM LATER.

Heart Shaped Sushi...

*Assorted vegetable filled sushi rolled with seasoned rice in a heart shape,
Served with Pickled Ginger, Wasabi and Soy Sauce*

California Roll Filled with Crab and Avocado

Crawfish Fire Cracker Rolls Filled with Spicy Crawfish and Cream Cheese Salad

ASPARAGUS: GIVEN IT'S PHALDIC SHAPE, ASPARAGUS IS FREQUENTLY ENJOYED AS AN APHRODISIAC FOOD.

Beef and Asparagus Spring Rolls

*Beef, Asparagus and Shitake Mushrooms, fried in a crisp spring roll wrapper
Served with soy sauce*

Roasted Fennel Sticks and Steamed Asparagus With dip



Crab stuffed Deviled Eggs

Boiled eggs filled with a Egg Yolks blended with Lump Crab Meat

CORIANDER (CILANTRO SEED): THE BOOK OF THE ARABIAN NIGHTS TELLS A TALE OF A MERCHANT WHO HAD BEEN CHILDLESS FOR 40 YEARS AND BUT WAS CURED BY A CONCOCTION THAT INCLUDED CORIANDER. THAT BOOK IS OVER 1000 YEARS OLD SO THE HISTORY OF CORIANDER AS AN APHRODISIAC DATES BACK FAR INTO HISTORY. CILANTRO WAS ALSO KNOWN TO BE USED AS AN "APPETITE" STIMULANT.

Coriander-Grilled Prawns

Large Louisiana shrimp dusted with coriander seeds, Grilled over hardwood chips and served with Tomatillo and horseradish sauce

Charred Corn and Black Bean Fritters

Pan-fried cakes of corn and black beans combined with Tri-colored peppers and cilantro

FIGS: AN OPEN FIG IS THOUGHT TO EMULATE THE FEMALE SEX ORGANS AND TRADITIONALLY THOUGHT OF AS SEXUAL STIMULANT. A MAN BREAKING OPEN A FIG AND EATING IT IN FRONT OF HIS LOVER IS A POWERFUL EROTIC ACT.

Bacon wrapped Figs

Plumped Figs soaked in Red Wine and stuffed with Almonds and wrapped in Bacon

\$75.00 per 50



To Kindle the Flame...

Boiled Shrimp Presentation

Jumbo Shrimp poached with Creole Spices, Served with Red Remoulade
\$200.00 each

Caviar Terrine

Herbed Cream Cheese mousse layered with Red Caviar, blended with a Crème Fraîche mousse
garnished with red Caviar Hearts and served with Dill Croustades
\$75.00 each



OYSTERS...OYSTERS WERE DOCUMENTED AS AN APHRODISIAC FOOD BY THE ROMANS IN THE SECOND CENTURY AS MENTIONED IN A SATIRE BY JUVENAL. HE DESCRIBED THE WANTON WAYS OF WOMEN AFTER INGESTING WINE AND EATING "GIANT OYSTERS".

Oyster Rockefeller

*Poached Oysters slow cooked with braised spinach, cream spiked with
With Pernod served in crisp pastry Shells
\$40.00 per quart*

Oyster Shooters...To set your heart on fire!

Plump Gulf Oysters served in shot glasses spiked with your choice of the following...

"Tequila Sunrise" Shooter Topped with a Tequila Spiked Salsa Verde

*"Cajun" Shooter Topped with a Chopped Cocktail Sauce,
Finished with Fragrant Cajun Spices and Freshly Grated Horseradish*

"Mignonette" Shooter Topped with Finely minced Shallots and Thyme, Olive Oil and Lemon Juice

"Bloody Mary" Shooter Topped with a Tabasco and Vodka and Petite Lemon Slice

"Sushi" Shooter Topped with a Chopped Cilantro and Pickled Ginger, Finished with a Wasabi Aioli

\$200.00 per 100





To Prolong the Passion...

Heart Shaped Sugar Cookies
Decorated with red and pink icing

Cinnamon Palmiers

CHOCOLATE: THE AZTECS REFERRED TO CHOCOLATE "NOURISHMENT OF THE GODS". CHOCOLATE CONTAINS CHEMICALS THOUGHT TO EFFECT NEUROTRANSMITTERS. THE SECRET FOR PASSION IS TO COMBINE CHOCOLATE WITH RED WINE. TRY A GLASS OF CABERNET WITH CHOCOLATE FOR A SENSUOUS TREAT!

Chocolate Dipped Figs and Apricots

Chocolate Truffles

Strawberry Éclairs

Chocolate Dipped Strawberries

\$50.00 per 50

Heart Shaped King Cake

Braided Pastry Filled with Cinnamon, Raisins, Dried Turkish Apricots and Nuts, Drizzled with Icing and Topped Pink and Red Colored Sugar Crystals, Serves 12-16

\$25.00 each

