



*An Evening with Aphrodite . . .
Foods to Stoke the Flames of Passion and Set Your Heart Afire!*



DINNER MENU I



Oyster and Fennel Bisque

The subtle licorice flavor of fennel combined with plump Louisiana Oysters and Parmesan heart croutons

Mustard Seed Salmon

Seared salmon served over marinated cucumbers with a roasted red pepper sauce

Asparagus for Two

Grilled white and green asparagus with citrus butter

Roasted Fingerling Potatoes

Scented with rosemary and drizzled with extra-virgin olive oil

Heart-Shaped Almond Meringue

Filled with fresh strawberries and Crème Royal

\$60.00 Per Couple, plus tax





DINNER MENU II



Arugula and Crimini Salad

Sautéed Crimini Mushrooms over Baby Greens accompanied with Apple-smoked Bacon bits, Chopped Eggs and an Herbed Vinaigrette

Petite Grilled Filet

Tenderloin of Beef marinated with fresh herb, Served with an Oyster and Leek Sauce

Potato Napoleon

Thin slices of Yukon Gold Potatoes layered with Parmesan Béchamel and Scallions

Spicy Carrot Linguine

Threads of Carrots dusted with a Sensuous blend of Ginger, Turmeric and Cinnamon

Chocolate-Dipped Grapes and Strawberries

Fresh berries and grapes dipped in Dark Chocolate, Drizzled with White Chocolate

\$75.00 Per Couple, plus tax





To Prolong the Passion...



PLEASURE BASKET



Frangelico Spiked Chocolate Paint

*Imported dark Chocolate sauce spiked with Almond Brandy packed with a small paintbrush
Use the paint for Body Painting or ice cream Sauce*

White Ostrich Feather

Soft and Sensuous

Red Licorice

Long enough for tying or maybe some spanking!!!

Dark Cherries

Marinated in Brandy

Heart Shaped Sugar Cookies

Decorated with red and pink icing

Pint Basket of Fresh Strawberries

&

One Can of Whip Cream...

\$45.00 Per Basket, plus tax

