

Valentine's Day Menu

THYME & AGAIN
KITCHEN + FOOD SHOP

HEATING INSTRUCTIONS

HORS D'OEUVRES

Atlantic Lobster Rice Paper Roll with Pickled Vegetables, Thai Basil and Ponzu GF DF (contains shellfish)
Pickled Vegetable Rice Paper Rolls with Thai Basil and Ponzu VEGAN GF

Serve cold with Ponzu sauce.

Bite-Sized Beef Wellington DF

Preheat oven to 350F. Place on lined baking sheet and bake 10-12 minutes, until pastry is golden brown and serve.

Truffle & Mushroom Terrine on Herbed Crostini V

Serve cold. Store herbed crostini at room temp until needed and remove terrine from wrapping, cut in half with sharp, wet knife, and place on herbed crostini and serve.

Date and Ginger Cream Puff with Pistachio Dust N V

Refrigerate until ready to serve.

STARTER + MAINS

Hand-Crafted Love Letter Pasta DF V

Pomegranate and Rapini Filling, Tear Drop Peppers with
Sunchoke Alfredo and Port Reduction



Store chives, peppers, and reduction at room temperature.

Heat pasta and sauce in pot with 2-3 tbsp of water or vegetable stock. Stir every few minutes to prevent sticking. Heat until hot throughout. Serve in bowl. Garnish with port reduction, chives and peppers over the pasta.

Grilled Beef Tenderloin DF

With Pearl Barley (DF), Baby Zucchini (GF, DF),

French Beans (GF, DF), Carrots (GF, DF)

and a Warm Truffle Honey & Brown Butter Vinaigrette (GF)



Preheat oven to 350F. Place tenderloin and vegetables on lined baking sheet. Bake for 8-10 minutes until hot throughout or meat has desired doneness. Allow meat to rest 5 minutes before plating.

Heat pearl barley on medium in sauce pot with 2-3 tbsp water or vegetable stock until hot throughout. Stir often to avoid scorching.

Warm vinaigrette in small sauce pot on low heat for 3-5 minutes.

Keep warm until needed.

Foie Gras Torchon N

with Blood Orange Marmalade, Hazelnut Granola,
Pomegranate and Grilled Brioche

Serve cold. Store Brioche at room temp, wrapped.

Place torchon on top of brioche in center of plate.

Top torchon with blood orange marmalade and crumble hazelnut granola on and around torchon. Garnish with pomegranate seeds.



Roasted Fogo Island Cod DF

With Pearl Barley (DF), Baby Zucchini (GF, DF), French Beans (GF, DF), Carrots (GF, DF)
and a Sweet & Sour Miso Broth (GF, DF)

Preheat oven to 350F.

Place cod and vegetables on lined baking sheet. Bake for 8-10 minutes until hot throughout. Allow cod to rest 5 minutes before plating. Heat pearl barley in sauce pot with 2-3 tbsp water or vegetable stock. Heat on medium until hot throughout. Stir often to avoid scorching. Warm sweet & sour miso broth in small sauce pot on medium-low heat for 5-8 minutes. Keep warm until needed.



Seared Yellow Fin Tuna DF (contains shellfish)

with Oyster Caviar, Sake Vinaigrette and Sweet Pea Tendrils

Serve cold. Place tuna on plate and oyster caviar on and around tuna. Drizzle with vinaigrette and gently place pea tendrils just off-center on tuna.

Duck Confit DF GF

With Pearl Barley (DF), Baby Zucchini (GF, DF), French Beans (GF, DF), Carrots (GF, DF) and a Blood Orange Sauce

Preheat oven to 350F. Place duck and vegetables on lined baking sheet. Bake for 8-10 minutes until hot throughout. Allow duck to rest 5 minutes before plating. Heat pearl barley in sauce pot with 2-3 tbsp water or vegetable stock. Heat on medium until hot throughout. Stir often to avoid scorching. Warm blood orange sauce in small sauce pot on medium-low for 5-8 minutes. Keep warm until needed.





Teenage Greens V GF N
with Smoked Almonds, Pepper-laced Chèvre and
Fig Vinaigrette

Serve cold. Place greens just off-center of serving plate. Spoon pepper-laced chèvre in the middle of the plate, at the ends of the greens and spread the smoked almonds around the plate and on the base of the greens. Drizzle greens and the perimeter with vinaigrette.



Sun-Dried Tomato Risotto V GF
with Black Garlic Slivers, Pickled Corn, Sweet Peas
and Aleppo Pepper

Preheat Oven to 350F.

Remove lid and cover with foil. Cook for 15-20 minutes. Remove foil, stir risotto and continue cooking for an additional 5-10 minutes. Stir once again, transfer to serving bowl or plate.

KIDS MENU

Chicken Fingers with Honey Dill Sauce, Carrots , Celery, Potato Wedges

Preheat Oven to 350F. Remove lid from container. Remove dill sauce, celery and carrots and keep cold. Cook chicken fingers and potato wedges for 12-15 minutes.

Serve with carrots, celery and dill sauce for dipping. Cooking time may vary.

Heart Shaped Mini Pizzas with Tomato Sauce and Mozzarella

Preheat oven to 350F. Transfer pizza to lined baking sheet or non-stick baking sheet. Cook for 15-20 minutes, or until cheese is fully melted and begins to brown on the edges.

DESSERTS



Strawberry Cheesecake with Dark Chocolate, Strawberry- Lychee Pipette

Refrigerate until ready to serve.

Raspberry Truffle Tart with Creme de Cacao Pipette (GF Vegan)

Refrigerate until ready to serve.



Passion Crème Brûlée with Pineapple-Ginger Compote

Evenly cover crème brûlée with sugar.

Place oven rack close to the top broiler, or use hand-held blow torch.

Broil 1-3 minutes until golden brown *Watch Closely*



Sweetheart Dessert Selection

Coffee Caramel Truffle, Mint Meltaways,
Chocolate Dipped Strawberries, Mini Velvet Tarts
(2 of each)

Refrigerate until ready to serve.

