



CELEBRATION MARKET 2018 VALENTINE'S DAY MENU

AVAILABLE FOR PICK-UP Tuesday February 13th & Wednesday February 14th

PLEASE ORDER BY FEBRUARY 12TH

DINNER FOR TWO

SAL'S PAN SEARED FLOUNDER W/ CAPER BEURRE BLANC \$45.95

Pan seared Atlantic wild caught flounder served with sautéed local tomatoes and housemade caper beurre blanc sauce. Garnished with local mixed micro greens. Served with two vegetable selections, salad/dressing, and bread. *Mid-Atlantic flounder meets Seafood Watch's "good alternative" criteria.*

SALVADOR'S CHIMICHURRI CARNE ASADA \$34.95

Certified Angus sirloin marinated in chimichurri sauce (Argentinean pesto w/parsley & cilantro) and grilled. Served with sautéed mixed squash topped with local epazote/chile queso blanco and garnished with grilled green onion. Served with one vegetable selection, salad/dressing, and bread.

CHICKEN FLORENTINE W/ CHIPOTLE CREAM SAUCE \$30.95

Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco and topped with a chipotle cream sauce. Served with two vegetable selections, salad/dressing, and bread.

***ALL DINNERS INCLUDE SIX COMPLIMENTARY
CHOCOLATE COVERED STRAWBERRIES!***

VEGETABLE SELECTIONS:

Mashed Potatoes

Blackeyed Peas

Sautéed Green Beans w/ sundried tomatoes and onions

Grilled Mixed Vegetables

Mexican Street Corn

Steamed Broccoli with Lemon Zest

Grilled Asparagus (add \$1.00 per serving)

Strawberry Spinach Salad (add \$2.00 per serving)

Tossed mixed greens with spinach, fresh strawberries, toasted almonds, parmesan cheese and sunflower seeds with a red wine vinaigrette

Call 214.352.0031 to order

AVAILABILITY MAY BE LIMITED WITHOUT ADVANCE ORDERS

Offer Valid at Celebration Market Only