



Valentine's Day

Prix Fixe Menu

\$129/Dinner for Two



Lobster Bisque

Rich and Creamy with North Atlantic Lobster

Baby Arugula & Spinach Salad

Strawberries, Goats Cheese & Sunflower Seeds, Champagne Vinaigrette

Two Center Cut Beef Filets

Flash Grilled and Ready to Finish in the Oven, with a Red Wine Demi

Two Maryland Jumbo Lump Crab Cakes

Rouge Signature Recipe- Ready to be Baked, with House Remoulade

Truffled Potato Gratin

Potatoes with Truffle Cream and Cheeses, Ready to be Heated in the Oven

Roasted Jumbo Asparagus

Brushed with a Citrus Glaze, Ready to be Heated in the Oven

Valentines Dessert Trio

Silky French Chocolate Cake, Mini Vanilla Bean Cheesecake,
& Chocolate-Covered Strawberries

*This Complete Meal for Two comes with Reheating/Cooking Instructions
All Items Crafted to be Finished at Home for Ultimate Freshness*

Add a bottle of Saint Hilaire Sparkling Brut **\$24**

Add a bottle of Josh Napa Valley Cabernet Sauvignon **\$24**

Available for Pick-Up Saturday Feb. 12th or Monday Feb. 14th

*Call **410-527-0007** or Email delight@rougecatering.com to Place your Order!*