



# Valentines Day Dinner \$69.95

4-course dinner for two (just heat and serve!)

Order by Friday, February 10<sup>th</sup> by emailing [info@thefreshfeast.com](mailto:info@thefreshfeast.com)  
or by calling 781-378-0643 between 11AM-7PM Tuesday-Friday



## 1st Course

Golden beet, craisin, goat cheese, green bean, walnut salad  
w/ champagne honey vinaigrette

## 2nd Course

Winter squash and apple bisque w/  
toasted pepitas

## 3rd Course

Beef Wellington w/ roasted garlic  
broccoli and Potatoes au Gratin

## 4th Course

Chocolate Mousse



**GLUTEN-FREE OPTION: (add \$10)**  
**2 Filet without puff pastry smothered in mushrooms**

Pick up is on Tuesday, February 14<sup>th</sup> **3PM-7PM**  
@The Food & Wine Junction, 776 Country Way, Scituate



## Wine Pairings



Order by Friday, February 10<sup>th</sup> by emailing [tolameco@stillwaterswine.com](mailto:tolameco@stillwaterswine.com)  
or by calling 781-378-1159 between 11AM-7PM Tuesday-Friday



### Biutiful Cava \$13.99

Pair with Salad/Chocolate

Green apple and citrus feed into a fresh citrusy palate with lime, tangerine, and grapefruit flavors. Finish is bright, juicy, and dry.

### Rattlesnake Red \$12.99

Pair with Filet

Medium body, medium tannins with rich fruity flavors of black cherry and raspberry. Notes of vanilla and mocha.

### L'Emotion \$24.99

Pair with Filet

Nose of red fruit and blackberries. A silky, generous mouth with a long and exceptionally fresh finish.

### Il Cuore Cabernet \$16.99

Pair with Filet

Offers black cherry flavor, ripe plum, and plenty of plush tannins. Not overly oaked. Medium to full-bodied.

### Trentadue Amore \$25.99

Pair with Chocolate

Merlot based, port-styled wine. Added neutral grapes to trap some of sugar in the wine. Added natural chocolate.

