

VIP VALENTINE'S VIRTUAL
Dinner Dance

An extraordinary romantic evening in your own home

February 13 / 2021

 #vipcelebrationsYEG
 #YEGvirtualdatenight

VIP Valentine's Virtual Dinner Dance

Executive Chef Sunil Katariya

MENU
Course 1 • Share With Care!

 Melting Heart Cheese Fondue
 Served with bread and vegetables

Course 2 • Be Mine Loving Duo Entrée

 Beef Tenderloin with Romantic red wine Demi-glaze
 Lobster Tail kissed with Herb Butter
 Lovingly accompanied by:
 Dauphinoise Potatoes Gratin
 Garlic Roasted Vegetables

Course 3 • Sweet Kisses Cupid

 Crème Brulée el Glass
 Chocolate Hugged Strawberry

WINES FROM VINES
Sparkling • Bonaval Cava Brut Nature

 Very dry Spanish Sparkling done in the Methode
 Traditionelle as in Champagne
 - *split between cheese fondue and crème brulée* -

Red • 2016 Baluarte Roble

 Soft textured Tempranillo fermented in stainless steel
 aged six months in oak

INSTRUCTIONS
Cheese Fondue

1. Heat oven to 350° F
2. Place cheese fondue pot in oven for 10 - 12 minutes
3. Check the internal temperature to 160° F
4. Serve with assorted bread and vegetables

Beef Tenderloin

1. Warm frying pan on medium heat
2. Place beef in pan
3. Cook on both sides 3 - 4 minutes (cook to taste)
4. Allow 2 - 3 minutes to drip down
5. Place on side

Lobster Tail

1. Place on baking sheet or use the original container, no lid
2. Oven bake at 220° F for 10 - 12 mins or internal temp 140° F
3. Place on side

Dauphinoise Potatoes Gratin

1. Place on baking sheet or use the original container, no lid
2. Put in oven at 220° F for 12 - 15 min or internal temp 160° F
3. Reduce oven temp to 200° F and keep potatoes in the oven
4. Remove potatoes at time of serving

Garlic Roast Vegetables

1. On a hot pan add Garlic butter and vegetables
2. Sauté until hot and brown