

Name: \_\_\_\_\_ Order Date: \_\_\_\_/\_\_\_\_/\_\_\_\_ Order Taken By \_\_\_\_\_

C.C.# \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ Expiration Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Pick-Up Time: \_\_\_\_\_ Day: \_\_\_\_\_ Phone Number: \_\_\_\_\_

*Pre-Valentine's Day Preparations...*

**ROMANTIC DINNER WORKSHOP WITH CHEF PASCAL!**

Friday, February 12th at 5:30 pm

At *Pascal Epicerie & Wine Shop*

A 45 minute Valentine's Day dinner briefing on  
how to enhance your take-home dinner!

**INCLUDES:**

Wine Tasting, Wine Suggestions, Presentation Tips,  
Suggested Timeline, Chocolates & Rose  
*(CHOCOLATES & ROSE GIVEN VALENTINE'S DAY WITH DINNER PICK-UP)*

*Valentine's Day Menu*

**4-COURSE TAKE-HOME DINNER**

**STARTER FOR TWO**

Homemade Gravlax, Salmon Remoulade,  
Caviar Dill Cream, Homemade Pâtés, Duck Sausage,  
Onion Marmalade, & Condiments

**ENTRÉE (Option 1)**

*\$55 PER PERSON*

Sautéed Beef Tenderloin "Chateaubriand" for Two  
with a Truffle Sauce & Vegetable Ragout Printanier

OR

Roasted Rack of Lamb with Herbs and  
Mustard Crust for Two, Provençal Moussaka

AND

Potato Gratin

**ENTRÉE (Option 2)**

*\$65 PER PERSON*

Baked Lobster Thermidor

OR

Beef Tenderloin and Half Lobster Thermidor

AND

Rice Pilaf with Vegetable Brunoise

**THIRD COURSE**

Cheese Platter for Two

**DESSERT**

"Petit Coeur" - (Sweetheart Opera Cake for Two)

**WORKSHOP** - \$25 per Person

Yes, I'd like to attend!

\_\_\_\_\_  
*(Name, if different from above)*

*Valentine's Day Menu*  
**OPTION 1** - \$55 per Person

\_\_\_\_\_  
*(Please Select Dish)*

*Valentine's Day Menu*  
**OPTION 2** - \$65 per Person

\_\_\_\_\_  
*(Please Select Dish)*

\_\_\_\_\_  
*(Please Select Dish)*

# Valentine's Day 2010

## Take-Out Menu



*Enjoy a romantic dinner in  
the comfort of your own home!*

*Pascal* Epicerie  
and Wine Shop

949.263.9400 x2

1000 Bristol Street North  
Newport Beach, CA 92660

Additional Items: \_\_\_\_\_

*Pre-Valentine's Day Preparations...*

## ROMANTIC DINNER WORKSHOP

*with*

### CHEF PASCAL!

**A 45-Minute Briefing on How To Enhance and  
Serve Your 4-Course Take-Home Dinner!**

*"I'd like to invite you to gather around my kitchen for  
some wine while we go over Valentine's Day suggestions  
to help make dinner with your loved one special."*

*-Chef Pascal*

**FRIDAY, FEBRUARY 12, 2010**

**BEGINS AT 5:30 PM**

**\$25 PER PERSON**

#### WORKSHOP INCLUDES:

Wine Tasting

Wine Suggestions

Presentation Tips

Dinner Timeline Suggestions

Chocolates & Rose for the Lady

*(WILL BE GIVEN DAY OF DINNER PICK-UP)*

*~ Space is Limited! ~*

## *Valentine's Day Menu*

### 4-COURSE TAKE-HOME DINNER

#### STARTER FOR TWO

Homemade Gravlax, Salmon Remoulade,  
Caviar Dill Cream, Homemade Pâtés, Duck Sausage,  
Onion Marmalade, & Condiments

#### ENTRÉE (Option 1)

*\$55 PER PERSON*

Sautéed Beef Tenderloin "Chateaubriand" for Two  
with a Truffle Sauce and Vegetable Ragout Printanier

OR

Roasted Rack of Lamb with Herbs and  
Mustard Crust for Two, Provencal Moussaka

AND

Potato Gratin

#### ENTRÉE (Option 2)

*\$65 PER PERSON*

Baked Lobster Thermidor

OR

Beef Tenderloin and Half Lobster Thermidor

AND

Rice Pilaf with Vegetable Brunoise

#### THIRD COURSE

Cheese Platter for Two

#### DESSERT

*"Petit Coeur"*

(Sweetheart Opera Cake for Two)

Please place your order by Friday, February 12th.

Your order will be ready to be picked up on

Valentine's Day from 3 to 7 pm

**ALL ORDERS MUST BE PREPAID.**

**NO CANCELLATIONS.**