



Valentine's Day Menu for Two

DeChanceney Crémant de Loire Rosé Brut
Oysters with Champagne Vinegar Mignonette
Brown Butter Lobster Tails
Brioche Dinner Rolls
Beet Tartare with Goat Cheese
Mud Cake with Chocolate-covered Strawberries
OR Sweetheart Cake from Whole Foods Bakery

Produce

1 bunch fresh flat-leaf parsley
1 bunch chives
1 bunch dill
1 shallot
2 6.5-ounce packages pre-cooked Love Beets (in white wine/balsamic vinegar)
2 lemons

Seafood

8 oysters (West or East Coast; or whatever is local)
4 6-ounce lobster tails, thawed and rinsed

Pantry

Champagne vinegar (recipe only calls for 2 teaspoons, so feel free to substitute red wine vinegar)
Canola or vegetable oil
Olive oil
Worcestershire sauce
Kosher Salt
Freshly Ground Black Pepper
Sugar* (for a little more than 2 cups)
Baking soda*
Baking powder*
Unsweetened cocoa* (for ¾ cup)
Powdered Sugar* (optional)
Flour* (for 1 ¼ cups)
Vanilla extract* (for 1 tsp)

Dairy

1 6-ounce container crumbled goat cheese (for 1/2 cup)
1 stick salted butter
Eggs* (2)
Buttermilk* (for 1 cup)

Bakery

1 cup brewed coffee, such as Stumptown Cold Brew*
8 Chocolate-covered strawberries*
Brioche Dinner Rolls (optional)
Sweetheart Cake (from Whole Foods Bakery) if not making Mud Cake

Drinks

DeChanceney Crémant de Loire Rosé Brut

Special equipment: Heart-shaped cookie cutter

*Note: Pick up starred** items only if you plan to bake a Mud Cake instead of purchasing the Sweetheart Cake.*