



Wild Pear

To Go Valentine's Menu '26

Three Courses

Select one from each course. Price is based on main entree.

First Course/Starter:

Wild Pear Salad (GF) - mixed greens, fresh pears, candied pecans, blue cheese crumbles, roasted pear vinaigrette.

Coconut Curry Butternut Squash Soup (GF) - house signature soup

Prawn & Avocado Cocktail (GF) - Poached prawns, avocado, chopped lettuce, lemon juice, sea salt, tomato-horseradish sauce

Second Course/Main:

Filet Mignon (GF) - 6oz filet, blue cheese butter, red wine demi-glace, olive oil & garlic poached new potatoes, charred broccolini \$75

Salmon Oscar (GF) - roasted wild caught salmon, Dungeness crab, lemon-tarragon aioli, olive oil & garlic poached new potatoes, charred broccolini \$70

Stuffed Chicken Milanese - Prosciutto wrapped stuffed chicken breast, with artichoke, spinach & Parmesan, mushroom risotto, arugula salad \$60

Wild Mushroom Risotto (GF) - with roasted wild mushrooms, crispy shallots, shaved Parmesan Reggiano \$50

Third Course/Dessert:

Croissant Bread Pudding - Salted caramel sauce, whipped cream

Chocolate Pot de Creme (GF) - silky rich French chocolate pudding, hazelnut praline cookie

Pistachio Olive Oil Cake - whipped buttercream, pistachio praline, raspberry

Key Lime Tart - Key lime custard, shortbread crust, whipped cream

Go to wildpearcatering.com to place your Order Online.

Packaged in re-heatable containers for you to easily enjoy.

Pick up available on Saturday, February 14th between 2pm-6pm

Looking for Dine In? Call us at 503-378-7515 to make your reservation.