



# 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](http://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.