



THE RITZ-CARLTON
RANCHO MIRAGE

Celebrate Love

From Our Kitchen To Your Home

SHAREABLE HORS D' OEUVRES \$21 *per dozen*

- Mini Beef Samosa
- Apple & Walnut Bleu Cheese Feuillette
- Mini Crab Cakes
- Truffle & Mac Cheese Bites
- Mini Beef Wellington
- Mini Vegetable Spring Roll

THE PASTRY CORNER

St-Valentine Chocolate Éclair Box \$29 *(4 eclairs per box)*

Filled with Pastry Cream and Chocolate Crèmeux

The Sweet Moment Board \$95


*Assorted Heart Macarons, Chocolate Truffles, Seasonal Fruits & Berries
Chocolate Covered Strawberries, Mini Seasonal Tartlet*

Mini Hot Chocolate Bombs \$10

Filled with Housemade Marshmallows, Chocolate Pearls, Chocolate Hearts

S'more Love Box \$28

*Dark Chocolate Strawberry Bar, Red Velvet & Chocolate Pearl Bar
Raspberry Vanilla Marshmallows, Graham Crackers (Gluten -Free Available)*

Chocolate Covered Long-Stem Strawberries \$6 each 

Cranberry & Seeds Epi Bread \$9

Rustic Sourdough or Red Beet Loaf \$18

SPIRITED BEVERAGES (Serves 4-6 guests)

Sweetheart's Citrus Sangria \$55

Choice of Red, Rosé, or White

*Please Allow 72 Hours Notice For All Orders
For Reservations Contact 760.202.2175*



= Gluten Free



= Vegetarian



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DINNER FOR TWO \$285 (serves 2 guests)

TO START:

Warm Goat Cheese & Beet Salad *Citrus Vinaigrette, Baby Arugula, Grapefruit* (GF)

Jumbo Lump Crab Cake *Remoulade, Radish Salad, Citrus Tartar Sauce*

SHAREABLE ENTRÉE:

12 oz. Prime Beef Tenderloin & Whole Maine Lobster Duo (GF)

*Truffle Potato Gratin, Baby Roasted Vegetables, Blackberry Red Wine Sauce
Garlic Herb Butter*

THE SWEET MOMENT:

Two Melting Hearts

*Two Dark Chocolate Hearts, White Chocolate Mousse, Chocolate Genoise,
Red Berry Compote, Passion Fruit Crèmeux Warm Chocolate Sauce*

ENHANCE YOUR MEAL WITH A LITTLE EXTRA LOVE:

Maine Lobster & Crab Pasta \$42

Fontina Alfredo Sauce, Basil, Lemon Zest

Heart Shaped Five Cheese Ravioli \$35 

San Marzano Tomato Sauce, Fresh Basil, Parmesan

The Classic Cheese and Charcuterie Board \$95 (Serves 2-4 Guests) (GF)

Rosemary Crisps, Dried Fruits, Berries, Seasonal Jams, Gourmet Mustards

The "Seafood" Board \$185 (Serves 2-4 Guests) (GF)

Sweet & Spicy Ahi Tuna Tartar, Chilled Shrimp Cocktail, Salmon Rillettes

Crab Claws, Served with Lemon Wedges, Cocktail Sauce, Crostini

Butternut Squash Ravioli \$29 

Fresh Ricotta, Candied Pecans, Lemon Cream Sauce

Honey & Citrus Glaze Whole Roasted Mary's Chicken \$80 (GF)