



Your Romantic

VALENTINES MENU



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Here's a romantic 5-course Valentine's Day menu featuring specialty items from the Southside Farmers Market:

Ensure that the ingredients are fresh and sourced from the Southside Farmers Market for an authentic and special touch to the Valentine's Day dinner. Adjust recipes based on personal preferences and dietary restrictions. Enjoy the romantic ambiance and delicious flavors!

Don't forget to Arrange red roses in a vase as a romantic centerpiece on the dining table.

Appetizer: Dried Cranberries and Goat Cheese Crostini

Featuring Lekker Bakery, Ajiz, Ataros, Florence Fruits and Vegetables

- **Ingredients:**
 - Baguette slices
 - Goat cheese
 - Dried Cranberries
 - Honey
 - Fresh mint for garnish



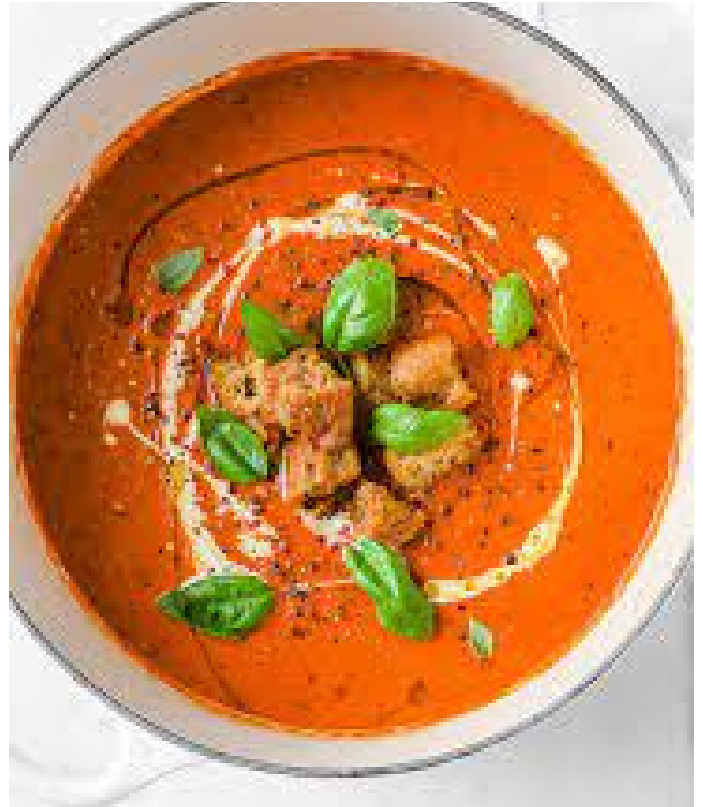
- **Preparation:**
 - Toast baguette slices until golden.
 - Spread goat cheese on each slice.
 - Sprinkle pomegranate arils on top.
 - Drizzle with honey.
 - Garnish with fresh mint.

Soup: Roasted Red Pepper and Tomato Bisque

Featuring Florence Fruits and Vegetables, Jakana Organic Urban Garden, REAL, Bakers Dozen Bakery

Ingredients:

- Red bell peppers
- Tomatoes
- Onion
- Garlic
- Vegetable broth
- Heavy cream
- Basil for garnish
- Croutons for garnish



• Preparation:

- Roast red peppers and tomatoes.
- Sauté onions and garlic, then add roasted vegetables.
- Blend with vegetable broth until smooth.
- Stir in heavy cream.
- Garnish with fresh basil.

Salad: Strawberry and Feta Spinach Salad

Featuring Jakana Organic Urban Garden, Florence Fruits and Vegetables, Bakers Dozen Bakery, Ajiz

- Ingredients:
 - Fresh spinach
 - Strawberries, sliced
 - Feta cheese
 - Candied pecans
 - Vinaigrette



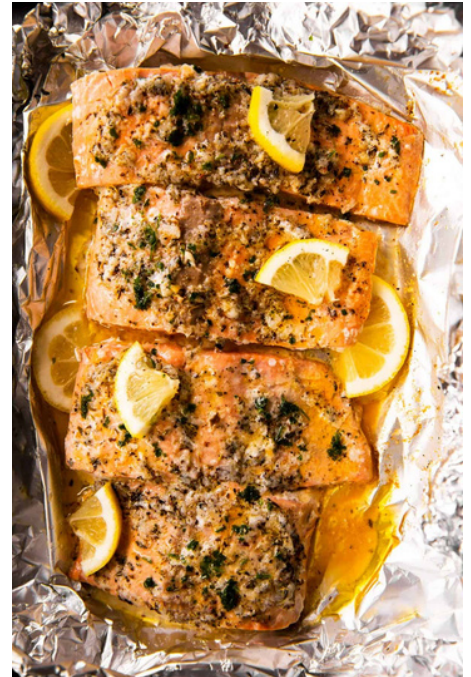
- Preparation:
 - Toss fresh spinach with sliced strawberries.
 - Sprinkle crumbled feta and candied pecans.
 - Drizzle with vinaigrette.

Main Course: Baked Lemon Garlic Butter Salmon

Featuring Jakana Foods

Ingredients:

- Salmon fillets
- 2 tablespoons melted butter
- 2 cloves garlic, minced
- 1 lemon (zested and juiced)
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)



Instructions:

1. **Preheat the Oven:**
 - Preheat your oven to 375°F (190°C).
2. **Prepare the Salmon:**
 - Place the salmon fillets on a baking sheet lined with parchment paper or lightly greased.
3. **Make the Lemon Garlic Butter Mixture:**
 - In a small bowl, mix melted butter, minced garlic, lemon zest, and lemon juice.
 - Season with salt and pepper to taste.
4. **Coat the Salmon:**
 - Brush the lemon garlic butter mixture over the salmon fillets, ensuring they are well coated.
5. **Bake:**
 - Bake the salmon in the preheated oven for about 15-20 minutes or until the salmon flakes easily with a fork.
6. **Garnish:**
 - Once done, sprinkle chopped fresh parsley over the salmon for a burst of color and added flavor.
7. **Serve:**
 - Plate the salmon fillets and drizzle any remaining lemon garlic butter sauce over them.

Optional:

- Serve with additional lemon wedges for a fresh squeeze before eating.

This simple baked salmon recipe is quick to prepare, allowing you to focus on your loved one.

Dessert: Chocolate-Dipped Fruit Fondue

Featuring Jakana Foods, Moonbean Chocolate, Florence Fruits and Vegetables

- Ingredients:
 - Assorted fresh and dried fruits
 - Dark chocolate for melting
 - Crushed nuts, coconut, for coating
- Preparation:
 - Melt dark chocolate using a double boiler.
 - Spear fruit pieces with fondue forks or bamboo skewers and dip into melted chocolate.
 - Optionally, coat in crushed nuts, coconut, or sprinkles.
 - Serve on a platter with red roses as a centerpiece.



Thank you for choosing the Southside Farmers Market! We invite you to return each week and explore a fresh array of recipes crafted by our local food artisans, bringing you the taste of all-natural, love-infused goodness from Uganda. Your support fuels their passion to serve you, ensuring every visit is a delightful journey through the heart of local flavors.

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