

- Place all items in fridge (except bread) until you are ready to create your meal.
- Remove chocolate tarts & mascarpone from the fridge one hour before serving.

## KITCHEN SUPPLIES

Mixing bowl

Oven-safe ramekin or other small dish

Salt & pepper

Foil

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## LOBSTER DINNER PREPARATION

### Salad

1. In a medium bowl, toss beets with desired amount of vinaigrette together with salt & pepper.
2. Add baby arugula and lightly toss to coat.
3. On two salad plates, place a spoonful of ricotta. With the backside of the spoon, smear a circle in the center of the plate.
4. Place beet mixture on top of ricotta and serve.

### Main Course

1. Preheat oven to 350° F.
2. Cover lobster tail tray with foil and place in the oven, along with the tray of salt-roasted potatoes. Heat for 25 minutes.
3. While lobster is warming, add kielbasa to the clam & shrimp mixture and cover with foil.
4. Once lobsters have been in oven for 10 minutes, add kielbasa, clams & shrimp to oven and heat for the remaining 15 minutes.
5. Cover asparagus with foil and heat for approximately 10-12 minutes (or until butter is mostly melted and asparagus is heated through).
6. Place butter in oven-proof ramekin (save some if desired for bread) and melt in oven. Drizzle over lobster tails.

### Dessert

1. Spoon strawberry sauce on each dessert plate.
2. Place tart on each dessert plate.
3. Top tarts with a dollop of mascarpone, and finish with graham crumbles.

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# Valentine's

## LOBSTER DINNER FOR 2

### INGREDIENTS

#### **Charcuterie GLUTEN-FREE**

*Salame* - Pork, spices, salt, wine, nitrite, nitrates

*Cheese* - Cream, milk, culture, salt

*Pâté* - Duck liver, foie gras, cognac, onion, salt, gelatin, cream, salt

*Herbed Marcona Almonds* - Almonds, salt, herbs

*Roasted Apples* - Apples, vinegar, sugar, vanilla, salt

*Grapes*

**Allergens: Milk, Egg, Tree Nuts**

#### **Beet & Arugula Salad GLUTEN-FREE, VEGETARIAN**

Beets, sea salt, olive oil, ricotta cheese (milk, whey, vinegar, salt), chives, arugula, black pepper, lemon and orange juices, vinegar

**Allergens: Milk**

#### **Lobster Tails GLUTEN-FREE**

Lobster, rice vinegar, herbs, salt, onion, lemon

**Allergens: Shellfish**

#### **Clams, Shrimp & Kielbasa GLUTEN-FREE**

*Clams & Shrimp* - Clams, shrimp, garlic, olive oil, butter, wine, salt, chili flake

*Kielbasa* - Pork, pork fat, water, milk powder, salt, spices, cultured dextrose, dried vinegar, garlic, dextrose, vinegar, swiss chard powder, natural flavors, lactic acid culture.

**Allergens: Shellfish, Milk**

#### **Salt-Roasted Potatoes GLUTEN-FREE, VEGAN**

Potatoes, sea salt

#### **Steamed Asparagus with Truffle Butter GLUTEN-FREE, VEGETARIAN**

Asparagus, butter, Italian truffles, salt, lemon

**Allergens: Milk**

#### **Chocolate Tarte**

Chocolate, cream, mascarpone (pasteurized milk, cream, citric acid) salt, sugar, vanilla, strawberries, sugar, wine, wheat flour, spices, baking powder

**Allergens: Milk, Wheat**