

# New Year's Eve

## LOBSTER DINNER

— FOR 2 —



### FEATURED MENU

#### Antipasto Tray

*Assorted salami & cheeses, Castelvetrano olives,  
herbed Marcona almonds, grilled artichokes,  
peppadews, grapes & dried apricots*

#### North Atlantic Lobster Tails

*steamed in lemon & herbs*

#### Mashed Potatoes

*Roasted Asparagus  
with lemon zest & almonds*

#### Brioche Rolls

#### Truffle Butter

#### Carnegie Deli New York Cheesecake

*with Amarena cherries*

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Place all items in fridge (except rolls) until you are ready to create your meal.

## KITCHEN SUPPLIES

2 baking sheets  
Foil

## LOBSTER DINNER PREPARATION

### Antipasto Platter

Bring to room temperature 30 minutes before serving.

### Main Course

1. Preheat oven to 350°F.
2. Cover mashed potatoes with foil and place in the oven. Heat for 45-60 minutes, or until internal temperature reaches 165°F.
3. Cover lobster tail tray with foil and place in the oven. Heat for 25 minutes.
4. While mashed potatoes and lobster tails are warming, place asparagus on a baking sheet and drizzle with olive oil. Wrap rolls in foil.
5. Once potatoes have cooked for 45 minutes, add asparagus and rolls to the oven for 5-7 minutes, or until warmed through.
6. While items are finishing in oven, melt the truffle butter for dipping. Transfer butter to a microwavable container and warm in microwave in 30 second increments. Alternatively, melt butter on the stovetop in a small heavy bottomed pot until just melted. Do not boil and stir often.

### Dessert

Bring cheesecake to room temperature for 30 minutes before serving. Top with Amarena cherries if desired.

Scan for a full  
list of ingredients



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### — INGREDIENTS —

#### Antipasto Platter

Salami (pork, dextrose, spices, sodium nitrate, lactic acid), Merlot Cheese (pasteurized cow's milk, cheese cultures, salt, enzymes), merlot wine (grapes, water, yeast), fresh mozzarella (Cultured pasteurized milk, salt, lactic acid, enzymes, grilled artichokes (sunflower oil, distilled vinegar, sea salt, dried garlic, citric acid, spices, ascorbic acid), Castelvetrano olives (, water; salt, ascorbic acid (antioxidant), lactic acid (acidity regulator)), grapes, peppadew peppers (water, sugar, vinegar, salt, citric acid, ascorbic acid, calcium chloride), rosemary, Marcona almonds (olive oil, salt), dried apricots sulfur dioxide (color retention), potassium sorbate (preservative). caution: may contain pits and/or pit fragments.),  
**Allergens: Tree nuts, Milk**

#### Lobster Tails

Lobster, rice vinegar, herbs, salt, onion, lemon.  
**Allergens: Shellfish**

#### Mashed Potatoes

Potatoes, sour cream (grade a pasteurized cultured cream, whey, modified food starch, sodium phosphate, guar gum, carrageenan, carob bean gum), whole milk, unsalted butter (pasteurized sweet cream), salt, black pepper.  
**Allergens: Milk**

#### Asparagus w/Lemon & Almonds

Asparagus, lemon zest, sliced almonds, canola/olive oil blend, salt, pepper  
**Allergens: Tree nuts**

#### Truffle Butter

Unsalted butter (pasteurized sweet cream, natural flavor), Oregon white truffle oil (olive oil, Oregon white truffles), salt.  
**Allergens: Milk**

#### Brioche Rolls

Wheat flour, eggs, sugar, butter, water, canola oil, nonfat milk, mono-and diglycerides, yeast, salt, natural flavors, acerola extract.  
**Allergens: Wheat, Egg, Milk**

#### Carnegie Cheesecake

Pasteurized milk, cream, cheese culture, salt, carob bean gum, sugar, wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid, pasteurized whole eggs, natural & artificial vanilla flavor, lemon juice.  
**Allergens: Wheat, Egg, Milk**

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