

strawberries?

We hand-dip ripe red strawberries in dark chocolate.

We charge \$10 for 6 pieces, and \$18 for 12 pieces.

Place your order by February 11 to ensure we have yours set aside.



PUTNAM MARKET
www.putnammarket.com
518.587.FOOD

cupcakes!

Cupcakes for your Valentine?

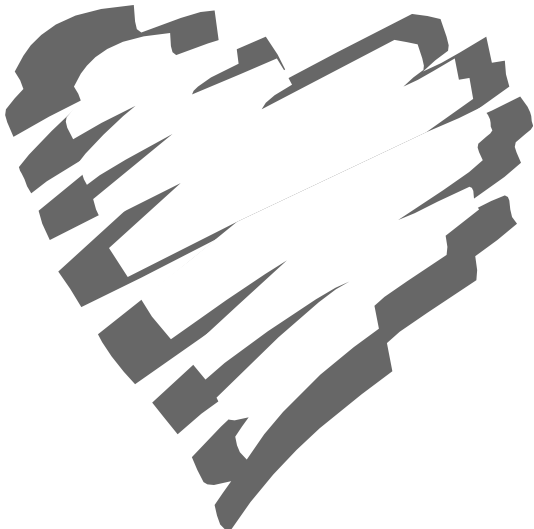
Our grown-up Valentine cupcakes are \$2.95 each, \$17 for 6, and \$33 for a dozen.

They have dark chocolate cake with chocolate buttercream, topped with a chocolate dipped strawberry.

we are open:

Monday to Saturday 9 - 7

Sunday 10-5

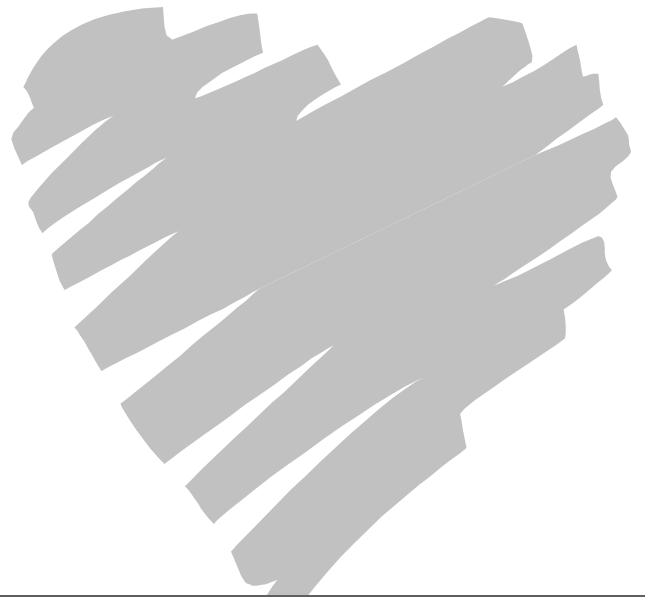


call: 518.587.3663
fax: 518.587.1624

e-mail: orders@putnammarket.com

VALENTINE'S DAY 2010

the best food and wine store between manhattan and montreal



We provide the food & drink.
You provide the passion.

We give you complete cooking
instructions and garnish for
the finished dishes.

Our portions are sized for 2 people.
If you need more, just ask us.

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to begin (pick 1)

Valentine Cheese Plate

Gorgeous: Hudson Valley Camembert, wood-fired Marcona almonds, fresh strawberries & baguette slices.

Classic Shrimp Cocktail

Poached jumbo shrimp accompanied by our zesty cocktail sauce and lemon wedges.

the champagne

Champagne Taittinger \$37.69

This floral scented bubbly is elegant and firmly structured. Its velvety texture frames citrus & pastry flavors. The finish is light and crisp. All that and 89 points from the Wine Spectator. A perfect start to the evening.



the main course (pick 1)

Chicken Kiev

We roll up chicken breast with herbed butter, lightly bread & sear it for a crunchy explosion of flavor.

We provide the cooking instructions & garnish. You cook & assemble the dish at home.

Salmon en Croute

We layer our superb salmon with herbed cream cheese and wrap it in puff pastry. Stunning and delicious.

Grilled Scallops

& Fettuccine Carbonara

Succulent sea scallops top fettuccine in a light cream sauce scented with bacon & garlic.

\$40 per person

the side dishes (pick 2)

Steamed Asparagus

Simple steamed asparagus with herbed butter.

These are fully cooked. You just heat and serve.

Roasted Broccolini

Vividly green and pairs perfectly with our main courses.

Wild Rice & Toasted Pecan Pilaf

Wild rice tossed with butter, herbs & pecans.

Risotto Hearts

Classic risotto finished with Parmigiano. Drizzle it with our vibrant balsamic beet sauce.

dessert (pick 1)

The Heart of Chocolate

Hearts of our deep dark chocolate torte enrobed in chocolate ganache.

Valentine Cake for Two

This 4" Red Velvet cake with vanilla buttercream frosting serves two in style.

Tiramisu

Light mocha whipped cream on lady fingers kissed with espresso and a dash of Marsala.

the wine

For the Chicken Kiev:

Verget Pouilly Fuissé "Solutré 2005" \$25.36
Peach & honey flavors, with a lemony finish.

For the Salmon en Croute:

Poppy Pinto Noir 2007 \$19.99
Spicy, fruity & juicy; matches salmon perfectly.

For the Scallops & Fettuccine:

Domaine Villaine Bouzeron 2007 \$22.86
We LOVE this with scallops: crisp citrus & apple flavors with a refreshing finish.

Please place your order
by Thursday, February 11.

Available for pick-up on Sunday, February 14.