

# Valentine's Dinner for 2

## Lobster Pot Pie

(Serves 2)

1 ea Lobster Meat – 6-8 oz.  
1 ea Carrot – medium dice  
1 pc Celery Stalk – medium dice  
1 ea Potato – medium dice  
1 tbsp. Tarragon  
1 small White Onion – medium dice  
1 can Campbell's Clam Chowder  
1 Tsp Old Bay Seasoning  
1 oz Sweet Sherry  
fresh ground black pepper to taste  
sea or kosher salt and pepper to taste

Sautee carrots, celery, and onions until tender. Deglaze with cherry, add potatoes and chowder. Simmer until potatoes are tender then add the lobster meat. Place equal amounts in a pre-baked 5" tart shell. Pre cut a 5" round pastry and place over the filled tart shell. Bake at 350 for about 20 minutes or until golden brown.

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## Mushroom Dusted Beef Tenderloin, Mustard Horseradish Cream

Serves 2

1 Tenderloin of Beef, cleaned and tied (approx. 2lbs)  
2 tbs. dried porcini mushrooms or kosher salt to taste  
¼ cup salad oil cracked black pepper to taste  
2 lg. sliced yellow onions

1. Grind dry porcini mushrooms in a spice/coffee grinder or blender until they are a fine powder
2. Rub beef with oil, mushroom powder, salt and pepper
3. Place sliced onion in a roasting pan, lay beef loin on top of onions
4. Roast in 350° oven until desired temperature:  
120° Rare, 130° Med, 140-150° well done

### Mustard horseradish cream

2 tbs. horseradish  
1 cup sour cream  
¼ cup whole grain mustard  
1 tbs. Worcestershire sauce  
1 tbs. chopped chives  
Tabasco sauce to taste  
salt and pepper to taste  
blend all ingredients  
together in bowl

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