VALENTINE’S WEEKEND AT HOME

All you need is love, long-stemmed roses... and an oven. Our Valentine’s Weekend at Home menu is started in our kitchen, ready to be finished in yours.

Dinner for 2. Starting at $65.
Includes a four-course meal with your choice of bread, two sides & dessert, and votive candles.

COMPLETE DINNER FOR 2

BREAD
select one
100 Year Old Sourdough Boule
Skillet Cornbread

FIRST COURSE
select one
Shrimp Ceviche +$5
Cauliflower Hummus V GF crudité
Shrimp Cocktail GF +$5
Crab & Artichoke Dip

SECOND COURSE
select one
New England Clam Chowder
Tomato Soup V
Italian Sunday Salad V GF
mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Winter Greens Salad V GF
mixed lettuce, candied pecans, danish blue cheese, dried cranberry with orange, truffle vinaigrette

ENTRÉE
select one
Honey Thyme Roasted Chicken GF $65
Sesame Chia-Crusted Cauliflower Steak V GF $65
cocoanut almond cream
Glazed Cedar Plank Salmon GF $75
4 Chesapeake-Style Crab Cakes $90
2 Center Cut Beef Tenderloins $95
8oz each, béarnaise compound butter
Surf and Turf GF
2 center cut beef tenderloins, 8oz each
choose:
2 Chesapeake-style crab cakes $115
2 lobster tails $165

SIDES
select two
Scalloped Potatoes V GF parmesan cheese, thyme
Cauliflower Rice & Peas V GF
Sautéed Green Beans V GF
Warm Lentil Salad V GF
Tuscan White Bean Escarole V GF rosemary & garlic
Lobster Macaroni & Cheese +$14

DESSERT
select one
Vintage Farmers 3-Tiered Mini Cakes V
Butternut Chocolate Mousse
Celebration Confetti
German Chocolate Crunch
Southern Hummingbird
Additional Mini Cakes +$15

Founding Farmers Chocolate Dipped Strawberries V GF
60% classic dark chocolate, half dozen
Additional half dozen available + $12

GIVE ROSES TO YOUR VALENTINE
One dozen long-stemmed red roses | $30

DESSERT
select one
Vintage Farmers 3-Tiered Mini Cakes V
Butternut Chocolate Mousse
Celebration Confetti
German Chocolate Crunch
Southern Hummingbird
Additional Mini Cakes +$15

Founding Farmers Chocolate Dipped Strawberries V GF
60% classic dark chocolate, half dozen
Additional half dozen available + $12

FUNDING FARMERS CHOCOLATE
Artisan, house-crafted chocolate. Smooth & delicious, never waxy, no fillers, no artificial ingredients.
Virginia Peanut Butter Cups 6 pieces | $9.99
house-ground peanut butter | 40% classic milk
Cookie Caramel Bar 6 pieces | $9.99
our decadent, scratch-made take on a Twix® bar
choose: 40% classic milk or 60% classic dark
Classic Fudge 1/2 lb | $9.99
rich & smooth, made with only three ingredients
choose: 40% classic milk or 60% classic dark
40% Classic Milk • 50% Dark Milk • 60% Classic Dark • 70% Extra Dark
meant to be shared | 1/2 lb | $9.99
choose your preferred bar in your favorite percentage:
Nothing But Chocolate simple AND decadent
Virginia Peanut hand-cooked peanuts from family-owned and operated, Belmont Peanuts
Almonds lightly roasted
French Crunch pieces of crisp, lightly sweetened crepes

V = VEGETARIAN • GF = GLUTEN FREE

BREAKFAST, BEER, WINE & COCKTAILS ON NEXT PAGE

HOW TO ORDER

ORDER: Order by Friday, February 12th at 11am
Order ASAP to guarantee availability.
FoundingFarmers.com/valentinestogo

PICK UP: Saturday, February 13th or Sunday, February 14th,
10am-5pm
ADDRESS: 1800 Tysons Blvd, Tysons, VA 22102
QUESTIONS: 703.442.8783

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.
### VALENTINE'S BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cinnamon Rolls</strong> v</td>
<td>$5</td>
</tr>
<tr>
<td><strong>Pound Cake</strong> (serves 2) v</td>
<td>$5</td>
</tr>
<tr>
<td><strong>Bakers Bread Pudding</strong> French Toast (serves 2) v</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Seasonal Fruit Salad</strong> (serves 2)  v GF</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Brûléed Grapefruit</strong> (serves 2) v GF</td>
<td>$6</td>
</tr>
<tr>
<td><strong>2 Mini Quiches</strong> v</td>
<td>$6</td>
</tr>
<tr>
<td><strong>2 Breakfast Burritos</strong> v</td>
<td>$6</td>
</tr>
</tbody>
</table>

### VALENTINE'S DAY BOTTLED COCKTAILS

**Enjoy spirits from our DC Distillery in some of our craft cocktails**

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Negroni</td>
<td>Founding Spirits Dry Gin, dry vermouth, strawberry infused campari</td>
<td>$20</td>
</tr>
<tr>
<td>Will You Be Mine?</td>
<td>Founding Spirits Vodka, raspberry, lime, ginger</td>
<td>$20</td>
</tr>
</tbody>
</table>

### OUR SIGNATURE BOTTLED COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Delight</td>
<td>Founding Spirits Vodka, domaine de Canton, lemon, cucumber, cantaloupe</td>
<td>$20</td>
</tr>
<tr>
<td>Cranberry Smash</td>
<td>cranberry-infused Founding Spirits Dry Gin, rosemary, lemon</td>
<td>$20</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>Founding Spirits Vodka, combier orange, cranberry, lime</td>
<td>$20</td>
</tr>
<tr>
<td>Clementine Cooler</td>
<td>Founding Spirits Vodka infused with clementines, luxardo maraschino, lime, honey, Founding Spirits clementine bitters</td>
<td>$20</td>
</tr>
<tr>
<td>The Constitution</td>
<td>Founding Spirits Dry Gin infused with ginger &amp; blueberry, chamomile, lemon</td>
<td>$20</td>
</tr>
<tr>
<td>Farmer Jon</td>
<td>bourbon, orange Curacao, lemon</td>
<td>$20</td>
</tr>
<tr>
<td>Chelsea's Manhattan</td>
<td>bourbon, chai tea-infused sweet vermouth, bitters</td>
<td>$20</td>
</tr>
<tr>
<td>Margarita</td>
<td>blanco tequila, patron citronge, agave, lime</td>
<td>$20</td>
</tr>
<tr>
<td>The Clementine</td>
<td>reposado tequila infused with clementines &amp; jalapeno, benedictine, luxardo maraschino, lime, agave, pineapple</td>
<td>$20</td>
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</tbody>
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### BEER

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Evolution Lot 3 IPA</td>
<td>MD</td>
</tr>
<tr>
<td>Devils Backbone 8 Point IPA</td>
<td>VA</td>
</tr>
<tr>
<td>Devils Backbone Gold Leaf Lager</td>
<td>VA</td>
</tr>
<tr>
<td>Devils Backbone Vienna Style Lager</td>
<td>VA</td>
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</tbody>
</table>

### WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Segura Viudas Cava</td>
<td>Spain</td>
</tr>
<tr>
<td>Segura Viudas Cava Rose</td>
<td>Spain</td>
</tr>
<tr>
<td>Kaltern Pinot Grigio</td>
<td>Alto Adige, Italy</td>
</tr>
<tr>
<td>Hess Shiraz Creek Chardonnay</td>
<td>Monterey, CA</td>
</tr>
<tr>
<td>Boen Pinot Noir</td>
<td>California</td>
</tr>
<tr>
<td>Raymond Vineyards Sommelier Select Cabernet Sauvignon</td>
<td>Napa Valley, CA</td>
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</tbody>
</table>

### COCKTAIL KITS

<table>
<thead>
<tr>
<th>Kit Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mimosa</td>
<td>$35</td>
</tr>
<tr>
<td>Our Award-Winning Bloody Mary</td>
<td>$8</td>
</tr>
</tbody>
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###.getInfo(.get(1).get(2))

*Menu and pricing subject to change. 1.20.21*