

Eatzi's Valentine's Day Menu Heating Instructions

Heating and serving your Valentine's feast from Eatzi's is simple and hassle-free. Follow the provided heating instructions to ensure all your dishes are ready to serve at the same time, whether at the table or on a buffet. Keep in mind that oven temperatures may vary, so use these instructions as a guide to achieve the best results with your oven.

• Preheat the oven to 350°F

- Place the item with the longest heating time in the oven first, adding each dish as the time difference passes
- Lay out serving bowls and platters in advance to quickly transfer food once it's hot and out of the oven
- Transfer denser foods (e.g., risotto) to serving dishes first, as they retain heat longer
- Plate the beef and lobster last to ensure they stay at the ideal temperature

Notes:

- Transfer food to oven-safe containers before heating
- If instructed to heat "covered," use aluminum foil as the cover
- Rotate items in the oven as you add new dishes by moving existing items to the front and placing new additions in the back
- Avoid stacking items. If stacking is necessary, rotate items to ensure they are not on top for the entire heating process.
- Keep the oven door closed to maintain a consistent temperature

DISH	HEATING TIME AT 350°F	INSTRUCTIONS
STARTERS		
Crab Cake Duo	15 minutes	Remove the plastic lid, lemon wedges, and tartar sauce. Cover the pan with foil and heat in the oven for 15 minutes. <u>Do not microwave.</u>
Lobster Bisque	10-15 minutes on stovetop	Pour the bisque into a saucepan and heat on the stovetop over medium-low heat, stirring frequently. Bring it to a boil, then reduce to low heat.
ENTREÉS		
Rosewood Ranch Seared Wagyu Sirloin with Port Wine Demi-Glace	30-35 minutes	Remove the plastic lid and the Port Wine Demi-Glace. Add 1/2 cup of water to the pan, cover with foil, and heat in the oven for 30–35 minutes. Separately, heat the demi-glace in a saucepan on the stovetop over medium-low heat. Once the sirloin is heated, remove it from the oven and top with the warmed demi-glace. <u>Do not microwave.</u>
Filet Mignon with Mushroom Cognac Demi-Glace	25-30 minutes	Remove the plastic lid and the Mushroom Cognac Demi-Glace. Add 1/2 cup of water to the pan. Heat the filets uncovered on the middle rack of the oven. In a small saucepan, heat the demi-glace over medium-low heat until hot. Once the filets are heated, top them with the warmed demi-glace. <u>Do not microwave.</u>
Crab-Stuffed Lobster Tail	20-25 minutes	Heat uncovered on the center rack of the oven. <u>Do not microwave.</u>
Potato Crusted Red Snapper	15-20 minutes	Remove the plastic lid and the spicy pesto. Add 1/2 cup of water to the pan and heat the snapper in the oven for 15–20 minutes. Once heated, top with the spicy pesto. <u>Do not microwave.</u>
SIDES		
Ricotta Mashed Potatoes	20-25 minutes	Heat uncovered on the center rack of the oven
Wild Mushroom Risotto		
Lobster Mac & Cheese		
Brown Sugar Candied Carrots	20 minutes	
Balsamic Glazed Asparagus	12-15 minutes	