



## Upcoming EVENTS



### Valentine's Day Dinner

February 14, 2017
 05:30 PM-08:30 PM
 Cibo Divino Market Place

Price: Complimentary

[Purchase Tickets](#)



VALENTINE'S DAY DINNER



[View Details](#)

Chef Daniele Puleo and chef Ryan Olmos have utilized their talents to create one Italian-centric menu and another farm-to-table menu where all items are available A La Carte. Reservations are available from 5:30 p.m. to 8:30 p.m. on Tuesday, Feb. 14. Please email [info@cibodivinomkt.com](mailto:info@cibodivinomkt.com) for reservations or call (214) 653-2426.



### The 44 Farms Wine Dinner

December 14, 2016
 06:30 AM-08:30 AM
 CiboDivino Marketplace

Price: \$69.00

[Purchase Tickets](#)

Two Chefs, Five Courses, One Menu with 44 Farms and selected wines

[View Details](#)

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February 14, 2017 05:30 PM-08:30 PM Cibo Divino Market Place

#### VALENTINE'S DAY DINNER

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[View Menu](#)



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Fresh salmon tartare with avocado and fresh mint  
served with hollandaise Chantilly





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VALENTINE'S DAY  
ITALIAN DINNER  
presented by  
CHEF DANIELE PULEO



~ FIRST KISS ~

**Carpaccio di Capesante ~ 15**

Thin sliced raw scallops topped with caviar and chives in citronette sauce

**Salmone alla Tartara ~ 12**

Fresh salmon tartare with avocado and fresh mint served with hollandaise Chantilly

~ SECOND DATE ~

**Insalata di Finocchio ~ 8**

Shaved fennel, mandarin oranges, EVOO, sea salt and cracked black pepper

**Tricolore ~ 8**

Racicchio, Belgian endive and arugula tossed with EVOO and balsamic vinegar

~ ENGAGEMENT ~

**Fagottini ~ 18**

Stuffed little pocket pasta with mozzarella and prosciutto with asparagus, leeks and cherry tomatoes in creamy basil sauce

**Mezzelune ~ 18**

Stuffed half moon shaped ravioli filled with red beets and ricotta cheese in goat cheese almond sauce

~ MARRIAGE ~

**Capesante ~ 22**

VALENTINE'S DAY  
FARM TO TABLE DINNER  
presented by  
CHEF RYAN OLMOS



~ FIRST KISS ~

**Mixed Nut and Olive Crisp ~ 10**

Spiced almonds, walnuts and pecans with whipped cream cheese in parmesan crisp

**Beef Bacon Dates ~ 12**

Beef bacon wrapped date with arugula pesto and Beechers Reserve white cheddar

~ SECOND DATE ~

**Beefsteak Tomato and Onion ~ 8**

Heirloom tomato, red onion, creamy gorgonzola and onion cloud served with EVOO, sea salt and pepper

**Arugula Pear Salad ~ 9**

Poached pear on fresh arugula with goat cheese, pistachios and honey infused balsamic

~ ENGAGEMENT ~

**Cannelloni - 16**

Large cannelloni stuffed with asparagus, roasted red bell peppers and goat cheese and topped with a pecan and shrimp cream

**Open faced Ravioli - 14**

Open ravioli filled with fresh ricotta and Solstice Farm white oyster mushrooms and topped with Khmer Farms heart leaf in a tomato basil butter

~ MARRIAGE ~