



Tonight's Special is...

Lobster Risotto with Wild Mushrooms

Help make this Valentine's Day easy for all the guys who want to treat their sweetie to a romantic meal out on the town. Lobster Risotto is rich, creamy and delicious. This dish is rarely prepared at home and it is irresistible to food lovers.

Arborio rice is perfect for risotto and homemade chicken stock is always a welcome addition. Chicken necks and backs are perfect for making homemade stock and are available in a 40lb. box. Try the cooked frozen lobster meat in 6/2lb. packages. It is ready to use, has 100% yield and is still under 20 bucks per pound.

Finish your risotto with colorful green peas, rich heavy cream, and a little sharp parmesan cheese.

Menu Applications

	Item #	Cost
Lobster Meat	#10786	\$19.63/lb. or \$4.90/4oz. portion
Arborio Rice	#2450	\$0.39
Chicken Broth	#26190	\$0.42
Chicken Necks & Backs for stock	#1558F	\$0.58/lb.
Shiitake Mushrooms	#2258	\$0.37
Onions	#2266	\$0.03
Frozen Peas	#6725	\$0.09
Heavy Cream	#15972	\$0.23
Parmesan Cheese	#2944	\$0.25

Portion Cost: \$6.69

Suggested Sell: \$21

Food Cost: 31%

Profit Dollars: \$14.31

Tonight's Savings



Not Responsible for Typographical Errors.