

PLATINUM

Pulse

**LOVE IS ON THE
MENU THIS
VALENTINES DAY.**

Celebrate love the way it deserves to be celebrated. From intimate dinners to indulgent Valentine's menus, Platinum Dining Group invites you to savor every moment, starting with your reservation.

VALENTINES DAY DONE RIGHT.

Our Picks From The Market at Capers and Lemons



The Market



FOR HIM | SWEET TREAT BASKET

Because who doesn't love a sweet treat?

Skip the cliché chocolates and surprise him with something indulgent. This curated sweet treat basket is packed with chocolatey favorites, perfect for the guy who says he "doesn't need sweets," but definitely wants them deep down 😊. Thoughtful, fun, and guaranteed to satisfy his sweet tooth.

FOR HER | VALENTINE'S CANDLE

Because romance should linger.

Ditch the flowers that fade. This cozy candle fills the room with warm notes of mahogany, lavender, wood, and geranium, setting the mood long after dinner is over.



FOR YOU | A LITTLE SELF-LOVE

Because loving yourself is always in season.

Single this Valentine's Day? Or just believe in treating yourself year-round? We love that. Indulge in a comforting meal, pour a glass of wine, and enjoy something truly delicious like our artisan pasta and one of our specialty sauces. Because self-care definitely means eating really, really well.



FROM THE PDG KITCHEN

Meet the hands behind the dishes we love.



CHEF SHEA ACKERMAN

Executive Chef | Capers and Lemons

Chef Shea has been a valued member of the Capers & Lemons team since 2014. Originally from Minnesota, Chef Shea brings a strong culinary foundation shaped by extensive banquet-style cooking and high-volume kitchen experience. At Capers & Lemons, Chef Shea's experience and consistency play a key role in delivering the elevated, thoughtfully prepared offerings our guests know and love.

Chef's Favorite | Pappardelle

braised pork ragu, baby arugula, tomato sauce, parmigiano.



NO BUZZ? NO PROBLEM.



N/A PAPER PLANE

For *Dry January* (and the occasionally dry-curious), we proudly craft cocktails for those choosing to refrain a bit.

This month, we're letting our *Paper Plane fly booze-free at Capers & Lemons*. Our non-alcoholic take on this modern classic delivers bright citrus, a touch of bitterness, and warm herbal notes, all shaken into a crisp, balanced cocktail that proves great flavor doesn't need a buzz to take off.



OUR LOVE LETTER TO WINE.

Each of our restaurants proudly boasts a wine menu that is curated with a little heart and a lot of purpose: romantic bottles, crowd-pleasers, and a few go-ahead, treat-yourself picks tucked in just waiting for the right moment. From crisp whites to swoon-worthy reds, every selection is chosen to be delicious, memorable, and very easy to fall for.

With Valentine's Day around the corner, we highly encourage a little splurging. Think celebratory Champagne, soft and silky Pinot Noir, or an obnoxiously indulgent red that begs to be shared with whomever is across the table. These are the kinds of bottles that turn a typical dinner into a memory. Love may be complicated, but choosing a great wine shouldn't be!



Where To Be Seen ON VALENTINES DAY



HEARTH KITCHEN

RESERVE | TABLE 7



TAVERNA WILMINGTON

RESERVE | TABLE 42



REDFIRE GRILL

RESERVE | TABLE 5



EL CAMINO

RESERVE | TABLE 58



TAVERNA NEWARK

RESERVE | TABLE 5



CAPERS AND LEMONS

RESERVE | BOOTH 4



ECLIPSE BISTRO

RESERVE | TABLE 8

