

Here's a delicious meal plan for a Leap Year Day dinner:

### **Appetizer:**

- **Leap Day Caprese Skewers**

- Ingredients:

- Cherry tomatoes
- Fresh mozzarella balls
- Fresh basil leaves
- Balsamic glaze
- Skewers

- Instructions:

1. Thread one cherry tomato, one mozzarella ball, and one basil leaf onto each skewer.
2. Arrange the skewers on a serving platter.
3. Drizzle with balsamic glaze just before serving.

### **Side Dish:**

- **Leap Day Roasted Vegetables**

- Ingredients:

- Assorted vegetables (such as carrots, bell peppers, zucchini, and cherry tomatoes)
- Olive oil
- Salt and pepper
- Fresh herbs (such as thyme or rosemary), chopped

- Instructions:

1. Preheat oven to 400°F (200°C).
2. Cut the vegetables into bite-sized pieces and place them on a baking sheet.
3. Drizzle with olive oil and season with salt, pepper, and chopped herbs.
4. Roast in the preheated oven for 20-25 minutes, or until the vegetables are tender and caramelized.

## Main Course:

### • Leap Year Grilled Salmon with Lemon Herb Butter

#### • Ingredients:

- 4 salmon fillets
- Salt and pepper to taste
- 4 tbsp unsalted butter, softened
- Zest of 1 lemon
- 2 tbsp freshly squeezed lemon juice
- 2 cloves garlic, minced
- 1 tbsp chopped fresh parsley
- 1 tbsp chopped fresh dill
- Lemon slices for garnish

#### • Instructions:

1. Preheat grill to medium-high heat.
2. Season the salmon fillets with salt and pepper on both sides.
3. In a small bowl, combine softened butter, lemon zest, lemon juice, minced garlic, chopped parsley, and chopped dill to make the lemon herb butter.
4. Grill the salmon fillets for about 4-5 minutes per side, or until cooked through and flaky.
5. Transfer the grilled salmon to a serving platter and top each fillet with a dollop of lemon herb butter.
6. Garnish with lemon slices and additional chopped herbs, if desired.

## Dessert:

### • Leap Year Chocolate Mousse

#### • Ingredients:

- 8 oz semisweet chocolate, chopped
- 2 cups heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract
- Fresh raspberries or strawberries (for garnish)

- Instructions:

1. Place the chopped chocolate in a heatproof bowl.
2. In a saucepan, heat 1 cup of heavy cream until it just begins to simmer.
3. Pour the hot cream over the chopped chocolate and let it sit for 1-2 minutes.
4. Stir the chocolate and cream mixture until smooth and well combined. Let it cool to room temperature.
5. In a separate bowl, whip the remaining 1 cup of heavy cream with powdered sugar and vanilla extract until stiff peaks form.
6. Gently fold the whipped cream into the cooled chocolate mixture until fully incorporated.
7. Divide the chocolate mousse into serving glasses or bowls.
8. Refrigerate for at least 2 hours, or until set.
9. Garnish with fresh raspberries or strawberries just before serving.

Enjoy your special Leap Year Day dinner celebration!