

NOVEMBER 2020
SOCIAL DISTANCING TAKE OUT MENU
3 COURSE DINNER

APPETIZER

Pan seared sea scallop and woodland mushrooms in crispy potato basket, toasted peppercorn jus

-or-

Pumpkin and lemon grass soup with spiced pumpkin seeds and crème fraiche

-or-

Composed salad of arugula and spring mix, nut crusted goat cheese and balsamic dressing

ENTRÉE

Red wine braised veal osso buco with roasted garlic risotto and aromatic vegetables

-or-

Butter poached halibut with fingerling potatoes and baby root vegetables, ginger beurre blanc

-or-

Herb and pepper crusted tenderloin of beef (6 oz) with fingerling potatoes and baby root vegetable

DESSERT

Flourless chocolate cake with Chantilly cream

-or-

Semolina cake with orange cream filling, Cointreau sabayon

-or-

Lemon mousse with almond biscotti, fresh berries

***PRIX FIXE 3 COURSE**

\$60.00

****PLEASE ORDER 24 HOURS IN ADVANCE OF PICK UP DATE****

****PICK UP TIME BETWEEN 3:30 PM – 6:00 PM****

****SALES TAX AND 15% HANDLING FEE WILL BE APPLIED TO ALL ORDERS****

****FREE DELIVERY WITHIN A 5-MILE RADIUS****