

**OCTOBER 2020**  
**SOCIAL DISTANCING TAKE OUT MENU**  
**3 COURSE DINNER**

**APPETIZER**

**Wild mushroom torte with tomato coulis and herb mousse**

**-or-**

**Butternut squash bisque with crispy pancetta and snipped chives**

**-or-**

**Mesclun salad with orange sections, spiced walnuts and crumbled blue cheese in cucumber wrap, citrus herb vinaigrette**

**ENTRÉE**

**Vanilla and lemon cured salmon filet with saffron scented rice pilaf and roasted seasonal vegetables, citrus parsley ragout**

**-or-**

**Ancho cherry lacquered tenderloin of beef (6 oz) with roasted seasonal vegetables and potato gratin, brandy reduction**

**-or-**

**Raspberry and hoisin marinated duck breast, roasted medium, with saffron scented rice pilaf and roasted seasonal vegetables**

**DESSERT**

**White chocolate and brie cheesecake with cherry lemon compote**

**-or-**

**Chocolate framboise crème brûlée**

**-or-**

**Bread pudding with single cask bourbon sauce**

**\*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\*\***