

Individual Holiday Dinners

- 1) Sliced turkey accompanied by mashed potatoes; roasted yams; cornbread stuffing with roasted pear and cranberries; turkey gravy; roasted Brussels sprouts; and brandied fruit chutney. **\$19.99**
- 2) Braised beef short ribs with festive twice-baked potato, sautéed vegetables, short rib demi-glace, and kale salad with roasted apple and pear. **\$24.99**
- 3) Sautéed ocean perch served with signature tartar sauce; sautéed vegetables; kale salad with roasted apple and pear; sweet corn, greens, and carrot rice pilaf; and a fresh lemon wedge. **\$21.99**
- 4) Mediterranean lamb chops with lamb demi-glace; accompanied by Mediterranean couscous, housemade pickled vegetables, artichoke-stuffed tomato, pita bread, hummus, and our signature tzatziki sauce. **\$25.99**
(vegetarian option—two spaghetti squash nests in place of the lamb chops, all sides remain the same \$19.99)

Holiday Breakfast for Two

- 5) Wake up to an easy, delicious breakfast—two servings each of cheese frittatas, bacon, turkey sausage patties, crispy hash browns, crème brulee French toast, maple syrup, homemade scones with marmalade butter. **\$19.99**

Re-heating instructions: these special metal trays are safe for microwave OR conventional ovens (remove lids and any plastic containers before heating). To microwave, heat on full power for 2½-3 minutes. For conventional oven, re-heat at 300 F, covered with foil, for 20-25 minutes. Lamb entrée will only require 15-18 minutes for warm, medium-rare proteins; sides may require additional heating.