



2007 Thanksgiving Menu

Starters

Roasted Butternut Squash and Pear Soup

\$ 9.75/per quart

Mushroom Soup with Sherry and Thyme

Made with vegetarian stock

\$ 9.75/per quart

***Mixed Baby Greens, Chevre or Gorgonzola, Dried Cranberries and
Candied Cashews with Dijon Balsamic Vinaigrette***

\$ 5.50/per person

Blue Crab Cakes

Made with lots of Lump Crabmeat, without a lot of filler.

Lightly Sautéed and served with Citrus Dijon Remoulade

\$ 5.95 each

Entrees

The Deconstructed Turkey

We begin with all natural, free range Turkeys, separate the legs from the breasts, and roast them individually to achieve perfectly cooked white and dark meat. This ensures an exceptionally moist, tender turkey. Your bird is then expertly carved into platter-ready slices, assembled in a roasting pan, and bathed in our rich, homemade turkey jus. Simply heat in your oven and serve. Nothing could be easier...or more delicious!

\$11.95/per person, no minimum

Savory Seitan Roast

This year, we are pleased offer a hearty vegetarian and vegan option for Thanksgiving dinner. Rich with fresh herbs and mushrooms, our house-made seitan comes pre-sliced and ready to heat and serve. Perfect with our vegetarian gravy and all of our traditional holiday side dishes. Vegan heaven on earth.

\$ 29.95 /per 2 lb Roast

Beef Tenderloin with Mushroom Pinot Noir Sauce

Choice Beef Tenderloin, seasoned, seared and ready to finish in your oven. We include a remote digital thermometer and foolproof instructions to ensure the perfectly cooked roast.

Whole Tenderloins, \$ 38.00/ lb

Sauce included

Side Dishes and Accompaniments

Small accompaniments serve 4, large serve 8

Yukon Gold Whipped Potatoes

Small \$ 11.95/Large \$ 23.95

Green Beans and Caramelized Shallots

Small \$ 17.95/Large \$ 35.95

Maple Bacon Brussels Sprouts

Small \$ 17.95/Large \$ 35.95

Honey and Brown Sugar Glazed Sweet Potatoes

Small \$ 12.95/Large \$ 25.95

Roasted Fall Vegetable Tartlet

Root vegetables and Onions roasted and baked in a buttery pastry crust

\$ 3.75/per tartlet (serves one person)

Traditional Stuffing with Fresh Herbs

Small \$ 15.95/ Large \$ 33.95

Mediterranean Thanksgiving Dressing

Rice with chestnuts, golden raisins, mushrooms, caramelized onions and fresh herbs cooked in a rich stock. A delicious alternative to bread based stuffing.

Small \$ 15.95/Large \$ 31.95

Home Style Turkey Gravy with Herbs

\$ 7.95/pint \$ 15.50/quart

Vegetarian Mushroom Gravy

Made with rich vegetable stock and lots of fresh herbs.

Great with our Seitan roast.

\$ 7.95/pint \$ 15.50/quart

Cranberry Orange and Ginger Relish

\$ 7.95/pint \$ 15.50/quart

Cheese Tray

A cheese course is the perfect way to begin Thanksgiving dinner or to transition to the dessert course. Let us design a custom cheese tray for your special dinner.

We can plate a beautiful display on your platter. Please contact us for more information and pricing.

Desserts

Individual Pumpkin Praline Cheesecakes

\$ 4.95/per serving

Cranberry Apple Walnut Tart

\$ 21.95/ Serves 6-8

Chocolate Nibby Panna Cotta with Orange

Pistachio Biscotti

\$ 4.95/per serving

Apple Cinnamon Strudel

\$ 18.95/Serves 6-8

House-made Caramel Ice Cream

\$ 4.95/12 oz

Other Essentials

Cooking Fools Candied Cashews

An irresistible snack for the holidays

\$ 7.95/8 oz

House Made Red Pepper and Eggplant Yogurt Dip

\$ 4.25/8 oz

Parmesan, Artichoke and Spinach Dip

Simply bake in your oven until hot and bubbly.

Perfect with vegetables, crackers and crostini.

\$ 7.50/12 oz

Herb and Olive Oil Crostini

\$ 3.75/bag, enough for 8 oz of dip

Ginger Lime Martini Mix

*Just combine 1 part mix with 4 parts vodka and shake
with ice for a stimulating cocktail*

\$ 4.95/8 oz, makes about 8 martinis

All orders must be placed by 6 PM on Saturday, November 17. Pickup Wednesday, November 21, until 7 PM.

Delivery available