



CURBSIDE PICK UP AND DELIVERY MENU

WEEK OF 03/25/20 – 03/29/20

Wednesday, March 25th

Soup: Garden Vegetable Soup (gf,vegan)

Entrée: Brined herb organic chicken breast, lemon natural jus (gf)

Sides: Herb roasted fingerling + yukon gold potatoes, garlic, EVOO + grilled lemons (gf, vegan)

Vegetarian Substitution: Stuffed Portobello Mushroom, sauteed spinach, caramelized onions, sweet peppers and zucchini drizzled w/ balsamic orange reduction (vegan)

Thursday, March 26th

Salad: Artisan Lettuces + Apple Salad, candied pecans, cranberries, gorgonzola, honey balsamic vinaigrette (gf)

Entrée: Grilled Flat Iron Steak with wild mushroom gremolata (gf)

Side: Sun-dried tomatoes polenta squares

Vegetables: Sauteed French green beans + garlic (gf, vegan)

Vegetarian Substitution: Zucchini and eggplant roulade, goat cheese, julienne vegetables + romesco sauce

Friday, March 27th

Salad: Lebanese soup, lentils, and vegetables, healthy greens in a savory lemon broth with warm cinnamon and cumin (v, gf)

Entrée: Chicken Tagine, braised with Ras El Hanout, melting onions, peppers, tomatoes + oranges (gf)

Side: Jeera Rice (Indian Cumin Rice), basmati, onions + cumin seeds (vegan, gf)

Vegetables: Roasted Tri-Colored Cauliflower with Mint + Lemon (vegan, gf)

Vegetarian Option (upon request): Moroccan Vegetable Bastilla, eggplant, chickpeas, caramelized onions, almonds, currants, spices wrapped in phyllo crust with citrus sweet pepper coulis (v)

Saturday, March 28th

Soup: Butternut Squash + Apple Soup (vegan, gf)

Entrée: Tarragon chicken, mushrooms, white wine + lemon zest

Side: White + wild rice pilaf, onions, carrots, parsley (vegan, gf)

Vegetables: Roasted Spring Farmer's Market Vegetables, EVOO + sea salt (vegan, gf)

Vegetarian Substitution: Stuffed Pasta Shells, sautéed spinach, grilled radicchio, black currant, pine nuts, herbs, in a house made marinara sauce (v, gf)

Sunday, March 29th

Salad: Red, White and Blue Arugula Salad, watermelon, blueberries, jicama + arugula + creamy goat cheese vinaigrette (v, gf)

Entrée: Santa Maria Style BBQ tri-tip (gf)

Side: Creamy Cole Slaw + BBQ Baked Beans (v, gf)

Side: Mom's Mac + Cheese (v)

Vegetarian Substitution: Glazed BBQ Tofu (vegan)

Please notify us of any dietary restrictions and we will be happy to customize the menu for you