

ORCAS HOTEL

Lockdown Survival Kits

Culinary delights to help you get through the week. Delivered Every Monday

Two Person Box is \$95 per week. Add Cocktails for 2 - \$25 per week. Additional Guests are \$40 per week.

Available as a four week subscription. Delivered ANYWHERE on Orcas Island (complimentary within 15 minutes of Orcas Landing; outside that radius is \$10 per delivery.) You may also pickup your order at the Donahue House in Eastsound.

Additional Grocery Staples can be added to any order. Call /text (360) 320 6415 or email: orcascave@gmail.com

Week 1- Nov 30

8oz Pumpkin Spice Granola

Oaxacan Hot Chocolate Mix
Homemade Marshmallows

Cambazola Black Label Blue Cheese
Girl Meets Dirt Pear Cutting Preserve
Shaved Alsatian Speck Ham
Heirloom Apples from our House

Fresh Loaf of Potato-Rosemary Bread

Kale Salad with Dried Cherries, Goat Cheese and Black Pepper Bacon

1qt Chicken - Noodle Soup

Green Chile Macaroni & Cheese

Roasted Kabocha Pumpkin with Winter Herbs

Shepherd's Pie with Lamb and Winter Root Vegetables

Half Dozen Salted Chocolate - Caramel Cookies

*Optional Cocktail:

Mulled Wine -spiced with cinnamon, star anise, blade mace and honey

Week 2- Dec 7th

2 Housemade Bagels

4oz Smoked Salmon Cream Cheese

Red Onions, Capers, Parsley

Mulled Apple Cider (non alcoholic)

Clothbound Aged Cheddar

Wild Boar Salami

Persimmon Chutney

House-Made Sourdough

New England Style Clam Chowder

Arugula and Roasted Radicchio Salad with Marcona Almonds and Orange

Twice Baked Loaded Potatoes

Creamed Winter Greens with Leeks

Dry Aged- Lightly Alder Smoked Ribeye (cook to your taste)

Apple Cobbler with Bourbon Caramel

Optional Cocktail: Wassail -spiced cider with scotch whisky, cinnamon and nutmeg

Week 3 - Dec 14

Spinach and Sun-dried Tomato Frittata

Housemade Chai

Double Creme Brie Cheese
Alder Smoked Duck Rillettes
Blood Orange Marmalade

House Baked Honey-Wheat Bread

Butternut Squash, Coconut and Red Curry Soup

Winter Greens with Pickled Jalapeño, Cucumber, Cilantro and Lime Vinaigrette

Crispy Brussel Sprouts with Shallots and Sweet Chile Glaze

Forbidden Black Rice with Mint and Almonds

Slow Braised Miso Marinated Pork Shank

Pear and Ginger Upside Down Cake

*Optional Cocktail: Hot Rum Punch -dark rum, apple cider, pineapple, orange and clove

Week 4 - Dec 21

French Toast Kit with Spiced Anglaise, Caramelized Apples and Maple Syrup

House-Smoked Thick Cut Bacon

Cold Brew Coffee with Hazelnut

Aged Taleggio

Fennel Salami

Red-Onion-Saba Compote

Marinated Castelvetrano Olives

Rosemary & Sea Salt Lavash

White Bean Soup with Kale and Roast Garlic

Chicories with Shaved Parmesan, Chives and Balsamic Vinaigrette

Fresh Mozzarella with Squash Confit, Sage and Brown-Butter Walnut Pesto

Classic Beef Lasagna with Fresh Pasta and San Marzano Tomatoes

Tiramisu

Optional Cocktail: Verte Chaud -Spruce & Green Chartreuse Hot Chocolate w/peppermint whip cream