

# 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: [orcascasfe@gmail.com](mailto:orcascasfe@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 Tallegio*

*Fennel Salami*

*Red-Onion-Saba Compote*

*Marinated Castelvetro 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*