

**Menu to Go for the Week of April 15<sup>th</sup>-17<sup>th</sup> 2021**

**Menu for Two to Go**

*Dinner for Two. \$70*

Salade Verte

*Tender butter lettuce with Belgian endive, local hazelnuts,  
crumbled blue cheese, and grain mustard vinaigrette*

Sliced, Grilled Flat Iron Steak with Smoked Paprika

*With fresh herb chimichurri, served room temperature*

Sea Salt Roasted Fingerling Potatoes with Mustard Greens and Gremolata

Soft Potato Rolls with Butter

Bittersweet Chocolate Pots de Crème

*with Brown Sugar Shortbread*

**Additions**

**Petite Cheese Plate**

*A selection of four cheeses with olives, nuts, and crackers.*

*Serves two. \$14*

**Chilled Jumbo Asparagus with Radish, Black Garlic Aioli, and Shaved Parmesan**

*Serves two. \$10*

**Tomorrow's Dinner Grilled Chicken Caesar Salad Kit**

*All the ingredients to toss together tonight, tomorrow, or over the weekend.*

*Serves two. \$26*

**Asparagus Quiche with Goat Cheese and Herbs**

*Serves three to five. \$15*

**Suzanne's Famous Cinnamon Rolls**

*Serves three to five. \$14*

**Strawberry Rhubarb Cobbler with Buttermilk Cornmeal Topping**

*Spring rhubarb and strawberries under a fluffy and crunchy biscuit topping*

*Serves two to four. \$14*

**Cameron Chocolate Dipped Macaroons (GF)**

*Six per order. \$10*