

## ☺ IN OUR TAKE-OUT CASE ☺

Pre-packaged for your convenience.

### **Sandwiches** 5.95-8.50 each

Classic Chicken Tarragon Salad (Regular or Low-Calorie)  
on Rosemary Currant Bread

Albacore Tuna Salad, Avocado, Tomato, Sprouts  
on Multi Grain Bread

Buffalo Mozzarella, Tomato, Fresh Basil  
on Ciabatta Bread

Garbanzo Bean Spread, Cucumbers, Manchego Cheese  
on Multi Grain Bread (seasonal)

French Ham & Brie with Mustard and Arugula  
on Pretzel Bread

Roasted Filet of Beef, Kosher Pickles, Romaine, Red Onion,  
Aioli on Sourdough

Roasted Leg of Lamb, Caramelized Onions, Avocado,  
Tomato, Basil Aioli on Pain Rustique

Roasted Turkey Breast with Manchego, Lettuce, Tomato  
on Sourdough

### **Garden Greens**

Small serves 1-2, 4.95-6.95 Large serves 3-4, 8.95-14.95

Arugula, Toasted Almonds, Shaved Manchego,  
Quince Vinaigrette

Baby Spinach, Roasted Beets, Toasted Walnuts, Chevre,  
Honey Ginger Vinaigrette

Bibb Lettuce, Gorgonzola, Endive, Celery, Toasted Walnuts,  
Mustard Walnut Oil Vinaigrette

Classic Caesar with Rosemary Currant Croutons  
(Chicken Breast is additional)

Classic Chicken Cobb with Balsamic Shallot Vinaigrette

Garden Greens, Pecans, Apples, Gorgonzola, Cranberries,  
Dijon Tarragon Vinaigrette (Turkey Breast is additional)

Mandarin Chicken Salad, Snow Peas, Napa Cabbage,  
Spicy Ginger Mustard Dressing

Southwest Ceasar with Cilantro Rice, Black Beans,  
Roasted Corn

### **From the "Salad Box"**

For those who want to create their own salad,  
we offer a small selection of fresh produce...heirloom  
tomatoes, avocados, baby lettuce, hard boiled eggs,  
our applewood bacon crumble, croutons, pints of  
bocconcini, limes for your cocktail....and, of course,  
our salad dressings.

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### **Entrées**

Change daily. More selections are available in our Freezers.

#### **Soup and Stew**

Soup: serves 2-4, 10.95-12.95 per quart

Stew: serves 2-4, 16.50-24.95 per quart

#### **Casseroles**

Medium: serves 3-4, 11.95-26.00

Large: serves 9-15, 42.95-65.00

### **"Lunch Boxes"**

**Sandwich Lunch Box**, 14.00/16.50

Includes a Sandwich of your choice (Half or Whole)

Lemon Bow Tie Pasta or Caesar Salad

Fresh Fruit garnish and a half Bar Cookie

**Spa Tuna Salad**, Butter Lettuce, Cucumbers, Tortilla Chips,  
Lemon Herb Vinaigrette, 10.95

### **Terrines** *Cream Cheese Based Spreads*

Petit serves 2-4, 6.95 Small serves 8-10, 12.95

Fig, Walnut and Gorgonzola

Layered Sun-Dried Tomato Pesto and Basil Pesto

Sherried Mushrooms, Toasted Walnuts, Dried Cranberries

Smoked Salmon, Red Onions, Capers and Fresh Dill

Spiced Pecan and Bleu Cheese

### **By the Pint and Half-Pint**

Many are used in the Restaurant, all made here on our premises.....

**Salad Dressings:** Caesar - Dijon Tarragon - Mandarin

Paprika - Balsamic Shallot - Honey Citrus - Quince

Southwest Caesar - Lemon Herb

**Dips:** Chicken Walnut Pate -Vidalia Onion - Garbanzo –

Pimento Cheese - Roasted Eggplant/Basil

Black Bean Chipotle Cilantro - Five Pepper Pesto

**Salsa:** Spicy Fruit & Pepper - Corn Cilantro

**Dessert Sauces:** Lemon Curd - Chocolate Bourbon Fudge

Whiskey Caramel - Fleur de Sel Caramel - Raspberry Coulis -

Milk Chocolate Mocha- Rosemary Fig Jam

**Condiments:** Herbed Crème Fraîche - Jalapeño Aioli

Mayonnaise - Candied Garlic Pickles

**Olives:** Lavender Lemon Picholine - Rosemary Kalamata

## ☺ IN OUR DELI CASES ☺

Daily selections may vary. Items are priced per pound.

### **Entrées**

Chicken Breast du Jour (two types per day), 15.00 lb.

Salmon du jour (two types per day), 27.00 lb.

Cumin Crusted Filet of Beef with Aioli, 38.00 lb.

Seasonal Fish du jour, 18.95-40.00 lb.

Orange Marmalade Glazed Breast of Turkey, 12.95 lb.

Provençal Spinach Crusted Quiche, 7.50 slice

Savory Bar du jour, 3.95 each

Southwest Chicken Tenders, Spicy Apricot Sauce, 15.00 lb.

Spinach Gruyere Pie, 7.50 each

Tuscan Meatloaf with Sun-Dried Tomato Pesto, Fresh Basil,  
Spicy Tomato Chutney, 14.50 lb.

Twice Baked Potato with Cheddar, 10.50 lb.

### **Entrée Salads** 8.95-15.00 per pound.

Albacore Spa Tuna, Tomato, Cilantro, Red Onion, Jalapeño,  
Lime Juice (no oil or mayonnaise)

Albacore Tuna, Currants, Red Onions, Celery

Bow Tie Pasta, Parmesan, Chives, Lemon Zest, Olive Oil

Classic Chicken Tarragon Salad

Low-Calorie, made with non-fat yogurt

Chicken Apricot, Rosemary, Scallions, Sliced Almonds

Whole Grain Salad du jour (Farro, Quinoa)

Linguini Chinois, Peanuts, Cilantro, Mango Concasse

Pasta Salad du jour

### **Side Dishes** 8.50-14.00 per pound.

Garlic Mashed Potatoes

Grilled Vegetables

Potato Salad du jour

Rice du jour

Roasted Fingerling Potatoes with Olive Oil and Herbs

Rosemary Roasted Potatoes

Seasonal Fresh Fruit Salad

Vegetable Salad du jour (three types per day)

## ☺ FROM OUR FREEZERS ☺

Soups - Stews - Casseroles - Pasta

Waffles - Scone Dough - Cinnamon Buns

Cookie Dough - Ice Cream - Sorbet

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### **Breakfast Pastries** 1.75-3.50 each

Julienne Cream Currant Scone

Coffeecake, serves 10-12, 28.00 whole

Espresso with Espresso Glaze

Sour Cream with Cinnamon Walnut Streusel

Almond Croissant with Almond Crème Patisserie

Breakfast Cookie with Dried Fruit, Nuts

Cinnamon Buns, tray of 6, 11.95

Muffins: 2.50 each

Maple Bran - Blueberry - Zucchini - Pumpkin

### **Cookies** Chocolate, 2.95 / No Chocolate, 2.50 / Mini, 0.95

Oatmeal Chocolate Chunk, Walnuts - Chocolate Chip

Double Chocolate Espresso, Walnuts - Snickerdoodle

Jumble with Chocolate Chips, Currants, Pecans, Almonds

Old-Fashioned Molasses - Oatmeal Currant

French Macarons, assorted flavors, 2.25 each

### **Bar Cookies** 3.25 each.

Graham Cracker Chewie with Walnuts - Skor Toffee

Lemon Coconut - Chocolate Crème de Menthe

Chocolate Truffle Brownie with Walnuts - Honey Pecan

Coconut Ganache - Milk Chocolate Cappuccino

Espresso Cream Cheese Brownie with Walnuts

### **Individual Desserts**

Selections rotate weekly and include, but are not limited to, the following.

Bread Pudding, 6.95 each

Individual Birthday Cake with Rose Petal garnish, 6.95 each

Seasonal Fresh Fruit Cobbler, 9.95 lb.

Seasonal Tart, 7.50 each

Sugar Crusted Fruit Crostade, 6.95 each

## ☺ ON OUR BREAD RACK ☺

Signature Rosemary Currant Bread

7.95 loaf; 3.50 mini loaf; 5.10 half dozen rolls

French Bread

6.95 loaf; 3.25 mini loaf; 3.30 half dozen rolls

La Brea Sourdough Baguette, 3.50

Rosemary Currant Parmesan Toast, 7.50 dozen

Rosemary Currant Croutons, 5.95

Baguette Crisps, 5.50

Low-Fat Granola, Toasted Almonds, Orange Zest, 7.50 lb.