

**PREPARED MEALS** FOR WALK IN PICK UP, PACKAGED FOR ONE TO TWO PEOPLE  
(SUBJECT TO DAILY AVAILABILITY)

<b>Chicken Vol au Vent</b> 28 <i>white meat, velouté, peas, corn, puff pastry, heritage greens, vinaigrette</i>	<b>Mac &amp; Cheese v.</b> 22 <i>aged cheddar</i>
<b>Beef Brisket Bourguignon gf.</b> 34 <i>fingerling potatoes, seasonal vegetables, mushrooms, jus</i>	<b>Chicken Stew gf. df.</b> 22 <i>leeks, carrots</i>
<b>Hachis Parmentier gf.</b> 32 <i>slow cooked ground beef, peas, mashed potatoes, gruyère</i>	<b>French Onion Soup</b> 24 <i>brioche, gruyère</i>
<b>Beef Wellington</b> 50 <i>tenderloin, duxelles, pork neck Duchess sweet potatoes, seasonal vegetables, jus</i>	<b>Chickpea Salad gf. v.</b> 8 <i>roasted red pepper, fennel, corn, toasted pepitas, goat cheese, white wine vinaigrette</i>
<b>Stuffed Acorn Squash</b> 28 <i>risotto, black rice, mushrooms house made pork sausage, kale, gruyère</i>	<b>Spinach, Pear, Fennel Salad gf. v.</b> 15 <i>goat cheese, candied walnuts, white wine vinaigrette</i>
<b>Ratatouille en Croute v.</b> 24 <i>tomato, eggplant, zucchini, gruyère, puff pastry</i>	<b>French Bistro Salad v</b> 14 <i>heritage greens, frisée, dupe lentils, bacon, carrot, soft poached egg, white wine vinaigrette</i>
<b>Ricotta Gnocchi v.</b> 28 <i>butternut squash, spinach, parmesan cream, salsa verde</i>	

### **Fenwood Farm Half Chicken**

Preheat oven to 350F convection, 375F for a still oven  
Remove plastic lids, cover with foil, warm in the oven for 25 mins or until heated through  
Uncover for the last ten minutes of warming. Warm jus in a pot or the microwave.

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### **Chicken Vol au Vent**

Preheat oven to 350F convection, 375F for a still oven  
Put filling in a pot on the stove and stir over medium heat until hot and bubbling  
Fill puff pastry shells with filling, put in the oven uncovered for 8 minutes  
Toss mixed greens in vinaigrette

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### **Beef Brisket Bourguignon**

Preheat oven to 350F convection, 375F for a still oven  
Remove plastic lid, cover with foil, warm in the oven for 25 mins or until heated through

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### **Beef Wellington**

**PLEASE NOTE:** The below instructions are guidelines only. Every piece of kitchen equipment is different and unlike our other meals the Beef Wellington is provided raw and must be cooked and not simply reheated. Depending on your skill level with cooking we strongly recommend the use of a meat thermometer/probe and this meal is not recommended for people who do not have adequate experience with the operation of their oven.

Preheat oven to 375F convection (recommended), 400F for a still oven. Uncover Beef Wellington, put the foil container on the middle rack, bake for about 25 to 30 minutes or until puff pastry is golden brown, beef will likely be rare / medium rare. If you desire your meat to be cooked further continue to cook for 5-10 more minutes. You can use a meat thermometer to check the internal temperature after 25 minutes. Rest for 10 minutes before slicing. (Medium rare is 135F). Warm jus in a small pot on the stove or in the microwave.

Remove plastic lid from all containers.

Warm Sweet Potatoes in the oven, covered for 10 minutes or until heated through, then uncovered for 5 minutes.

Green Vegetables: leave uncovered, put in the oven for the last 10 minutes, toss half way through.

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### **Stuffed Acorn Squash**

Preheat oven to 350F convection, 375F for a still oven

Remove plastic, warm in the oven, uncovered, for 20 mins or until heated through

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### **Ratatouille en Croute**

Preheat oven to 350F convection, 375F for a still oven

Remove plastic, warm in the oven, uncovered, for 25 mins or until heated through

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### **Ricotta Gnocchi**

Warm a large sauté pan on the stove, add some butter and olive oil

Put the contents of the foil container into the pan and toss to brown gnocchi

Once hot pour the parmesan cream into the pan and stir until bubbling

Plate and spoon salsa verde over to garnish

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### **Mac & Cheese**

Preheat oven to 350F convection, 375F for a still oven

Remove plastic, warm in the oven, covered with foil, for 25 mins or until heated through

Uncover for the last few minutes to melt the cheese on top

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### **French Onion Soup**

Stir in a pot on the stove until warmed to your liking

Put cheese Brioche under the broiler until melted

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