

THANKSGIVING 2011
GENERAL INFORMATION

Traditional Thanksgiving To-Go

Complete Four Course Meal \$50.00 per person

Salad

Baby spinach, quinoa, candied walnuts, dried cranberries, pomegranate vinaigrette

Soup

Butternut squash bisque

Entrée

Choice of Protein

Seitan: Grilled lemon-rosemary
Chicken fried
Herb crusted

Tempeh:

Braised
Herb crusted

Choice of:

Sourdough-sage stuffing
Wheat-free quinoa stuffing

Also includes: rustic mashed potatoes, pan gravy, coconut yams, pan-roasted veggies, and cranberry relish

Dessert

Choice of:

Pumpkin pie or French apple tart or Both (\$5 extra)

**PLEASE NOTE: NO SUBSTITUTIONS ON HOLIDAY TO-GO MEALS

Thanksgiving Extras:

\$10 per pint

Mashed Potatoes	Pan gravy
Sourdough stuffing	Braised tempeh(3pc)
Quinoa stuffing	Herb-crusted tempeh (3pc)
Coconut Yams	Chicken-fried seitan (3pc)
Butternut squash bisque	Herb-crusted seitan (3pc)
Brussels sprouts & garlic	Lemon-rosemary seitan (3pc)

Whole Desserts:

Pecan Pie	9"	\$50	French Apple Tart	9"	\$40
Pumpkin Pie	9"	\$45	Cheesecake	9"	\$55

Deadline for ordering is 48 hours prior to requested pick-up time.

IMPORTANT DETAILS:

Our hours for dining in on Thanksgiving will be 11 am – 4 pm. We will not be offering take-out on Thanksgiving Day except for cold pre-ordered items, and a limited number of holiday-to-go meals and whole pies.

Hours for picking up pre-ordered holiday boxes/meals prior to Thanksgiving will be as follows:

MONDAY November 21st 1 pm – 3 pm and 6 pm – 8 pm.
WEDNESDAY November 23rd 1 pm – 3 pm and 6 pm – 8 pm.

Hours for picking up pre-ordered items ON Thanksgiving will be 12 pm - 4 pm

On Thanksgiving Day we will be offering a choice of prix-fixe menus including our Traditional Thanksgiving Menu and a Thanksgiving inspired Chef's Tasting Menu. We will also be offering a children's menu. The last seating will be at 4:00 pm. Reservations are strongly recommended.

Thanksgiving Week Info

Bistro Box Menu, Add-Ons, and Ordering Instructions:

bistro box menu

november 21, 2011

entrees

Savory crepes, French lentils, cauliflower puree

Deconstructed pot pie, rustic biscuits

Wild mushroom stew, ancient grain pilaf, green vegetable medley

Thai red curry with seasonal vegetables and pan roasted tofu, brown rice cake

sandwich

Thanksgiving sandwich, oven-roasted rosemary potatoes

soup

Butternut squash bisque

salad

Quinoa, walnuts, dried cranberries and baby spinach with pomegranate vinaigrette

additional sides

Broccoli and cauliflower saute

Tempeh meatloaf, pan gravy

Boursin and crostini

sweet

Poached pear crepes

Thanksgiving Add-on: Entree

\$30 per person

Grilled lemon-rosemary seitan, sourdough-sage stuffing, pan-roasted veggies, rustic mashed potatoes, pan gravy, coconut whipped yams, cranberry relish

Thanksgiving Add-on: Dessert

\$15 per person

Holiday pie trio (French apple, pumpkin, pecan)

Thanksgiving Add-on: Extras

\$10 per pint

Mashed Potatoes

Sourdough stuffing

Quinoa stuffing

Coconut Yams

Butternut squash bisque

Brussels sprouts & garlic

Pan gravy

Braised tempeh(3pc)

Herb-crusted tempeh (3pc)

Chicken-fried seitan (3pc)

Herb-crusted seitan (3pc)

Lemon-rosemary seitan (3pc)

ORDER DEADLINE:

Thursday November 17, 2011 for delivery or pick-up on Monday November 21st

TO ORDER PLEASE COMPLETE THE FOLLOWING INFORMATION AND EMAIL TO MADELEINECUISINE@SBCGLOBAL.NET OR VISIT: WWW.SBCGLOBAL.NET TO ORDER ONLINE