

**Heating times may vary*

Turkey Dinner for Two (regular and gluten-free)

Herb Crusted Turkey | Gravy | Stuffing | Cranberry Sauce**Scalloped Potato & Leek Tian | Caramelized Winter Vegetable Medley | Gingerbread Cakelets***Preheat oven to 350F. Cover with foil, add 1 tbsp of water and cook 15-20 minutes.*

Vegan Dinner for Two

Vegan Tourtiere | Smoked Cherry Relish | Mushroom & Herb Stuffing**Caramelized Winter Vegetable Medley | Gingerbread Cakelets***Vegan Tourtiere - Wheat Berry, Red Lentil, Mushroom, Potato, Carrot, Onion, Celery, Leek,**Vegan Butter, Summer Savory, Sage, Allspice, Bay Leaf, Salt, Pepper, Pastry**Preheat oven to 350F. Bake for 15-20 minutes. Serve with Cherry Relish. Other sides: Preheat oven to 350F.**Remove plastic lid and add 1 tablespoon of water, and cover with foil. Bake for 15-20 minutes.*

Beef Tenderloin Dinner for Two

Beef Tenderloin | Red Wine Sauce | Scalloped Potato & Leek Tian**Caramelized Winter Vegetable Medley | Gingerbread Cakelets***Preheat Oven to 350F. Cook 15-20 minutes. Sauce - transfer to a sauce pot and bring to a rolling boil on medium heat. Reduce heat to a simmer and simmer for 5 minutes.*

Herb Crusted Whole Turkey

Turkey, Salt, Sugar, Sage, Marjoram, Thyme, Olive Oil, Salt, Pepper, Bay Leaf*Preheat oven to 350F. Cover with foil and cook for 75-90 minutes until an internal temp of 170F. is reached.*

Beef Tenderloin with Red Wine Sauce (GF, DF)

Beef Tenderloin | Red Wine Sauce | Scalloped Potato & Leek Tian**Caramelized Winter Vegetable Medley****AAA Beef Tenderloin, Veal Demi-Glace, Red Wine, Salt, Pepper***Preheat Oven to 350F. Cook 20-25 minutes.**Sauce - transfer to a sauce pot and bring to a rolling boil on medium heat. Reduce heat to a simmer and simmer for 5 minutes.*

Sausage & Sage Stuffing

Bread, Butter, Mild Italian Sausage, Yellow Onion, Celery, Parsley, Sage, Savoury, Thyme, Salt, Pepper, Marjoram, Chicken Stock.*Preheat oven to 350F. Cover with foil and cook 20-25 minutes.*

Mushroom & Herb Stuffing (Vegan, GF)

Gluten Free Bread, Olive Oil, Yellow Onion, Celery, Garlic, Thyme, White Wine, Vegetable Stock, Parsley, Rosemary, Thyme, Savoury*Preheat oven to 350F. Cover with foil and cook 15-25 minutes.*

Scalloped Potato & Leek Tian (V, GF)

Potatoes, Leeks, Butter, 35% Cream, Salt, Pepper

Preheat oven to 350F. Cover with foil, cook 30-40 minutes.

Caramelized Winter Vegetable Medley (Vegan, GF)

Carrots, Celeriac, Butternut Squash, Fennel, Rutabaga, Canola Oil, Salt, Pepper

Preheat oven to 350F. Cook uncovered for 25-30 minutes.

Roasted Sweet Potatoes, Cinnamon & Praline Streusel (GF, N, V)

Sweet Potato, Orange Juice, Orange Zest, Sugar, Eggs, Butter, Baking Powder,
Vanilla Extract, Pecans, Brown Sugar

Preheat oven to 350 degrees. Cook uncovered for 25-30 minutes until pecans become golden brown.

Roasted Brussels Sprouts with Candied Citrus, Ginger & Pomegranate Seeds (Vegan, GF)

Brussels Sprouts, Sugar, Lemon, Water, Ginger, Pomegranate Seeds, Canola Oil, Salt, Pepper

Preheat Oven to 350F. Cook uncovered for 20-25 minutes.

Drizzle with cumin & lemon vinaigrette before serving.

Gravy

Transfer to a sauce pot. Cook on medium heat until sauce reaches a soft boil. Reduce heat to a simmer and cook 5 minutes.

Caramelized Pear and French Onion Galette (V)

Pears, Onions, Blue Cheese, Vermouth, Lemon Juice, Tarragon, Parsley, Butter, AP Flour, Salt, Pepper, Hot Sauce, Tear Drop Peppers, Unsalted Butter, AP Flour, Salt, Pepper, Goat Cheese

Preheat oven to 350F. Cook uncovered for 25-35 minutes, until pastry becomes golden brown. Cut into 8 slices.

Truffle Scented Wild Mushroom and Herb Pate (V)

Goat Cheese, Lemon, Balsamic Vinegar, Truffle Oil, Chives, Mushrooms, Parsley,
Thyme, Rosemary, Salt, Pepper

Ready to serve

Holiday Salad with Dried Fruits and Balsamic Fig Vinaigrette (GF, VEGAN)

Mesclun Greens, Dried Currants, Cranberries, Goji Berries, Mint, Figs, Fig Vinegar,
Balsamic, Dijon Mustard, Canola Oil, Watermelon Radish, Sesame, -Tamari, GF Oats, Salt, Pepper

Toss with vinaigrette, and serve

Holiday Egg Bake

Local Farm Eggs with Yukon Gold Potato, Double-Smoked Bacon, Vegetables
Aged Canadian Cheddar & Fresh Herbs

Preheat Oven to 350F. Cook 15-25 minutes until golden brown. Cooking times may vary.