

## Winter/Spring Gourmet Dinners Delivered



### Soups

Serves 4 per quart

Parsnip, toasted pecans and feta  
Mushroom, hazelnut gremolata  
Celery root, bacon, green apple  
Roasted winter squash, spinach chiffonade  
Tuscan bean, prosciutto, grated parmesan

### Salads

Serves 6

Chicory and endive, grainy mustard vinaigrette  
Mixed greens, roasted beets, manchego,  
cumin vinaigrette  
Escarole, honey roasted pear, hazelnuts,  
thyme-verjus dressing  
Bibb lettuce, roasted squash, pecans, blue  
cheese, brown sugar vinaigrette  
Arugula, blood orange, pomegranate seeds,  
goat cheese, citrus dressing

### Breads-Rolls (dozen)

Rustic herb  
Rye-walnut rolls  
Rustic baguettes  
Parker house rolls  
Parmesan pull aparts  
Garlic-rosemary knots

### Main Courses

Serves 6

Pork braised in cider and cinnamon  
Catalan chicken, quince aioli  
Braised beef shortribs, horseradish cream  
Chicken stew, carrots, chickpeas, raisins  
Lamb and eggplant potpie, feta potato crust

### Sides

Serves 6

Yukon gold mashed potatoes  
Braised Belgian endive gratin  
Spelt risotto, wild mushrooms  
Potato gratin, bacon and onion  
Leek and gruyere bread pudding  
Cauliflower leek kugel, almond-herb crust  
Root vegetable cobbler, chive biscuit topping  
Assorted rustic roasted winter vegetables

### Desserts

Serves 10-12

Cherry clafoutis  
Spanish almond cake, fresh berries,  
brandied whipped cream

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