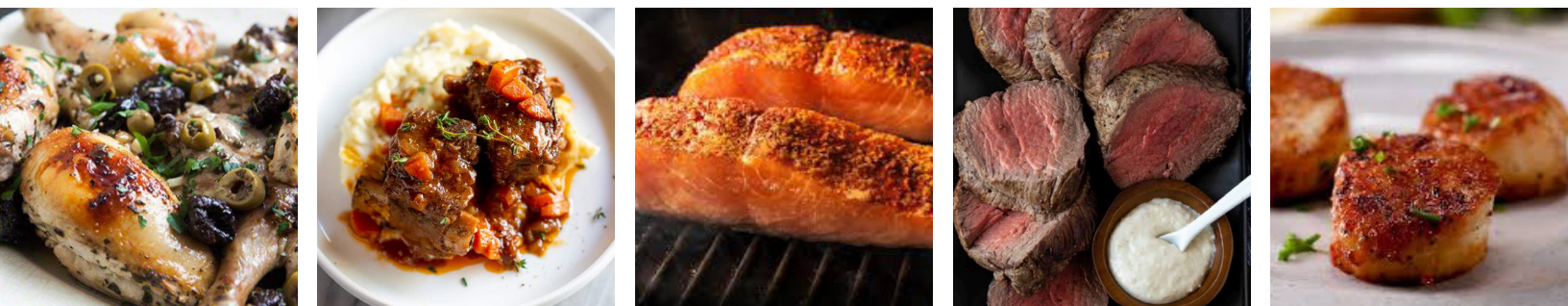


# CHURCHILL

## 3-Course Dinner Subscription



It's easy. Pick four nights and their corresponding menu from the list of days below, add a bottle of wine if you'd like, and we'll have it ready for you to pick up after 4pm on the days you have selected. Or we can deliver it right to your home or office if you'd prefer. What a great way to have four dinners all set for the month. Subscribe to four Tuesdays, four Fridays, or mix them up. And it's only \$30 per person each meal. Or purchase two subscriptions and get all eight selections. We request a minimum of two diners per household, but order for as many more as you'd like.

**Select 4 from any of these 8 dates. \$30 per person each meal, 2 person minimum.**

- Tuesday, March 16 — **Grilled, sliced tenderloin of beef – apple horseradish sauce**  
2 SIDES: Roasted pave potatoes *and* Haricots verts with slivered almonds  
SALAD: Mixed greens with candied pecans, fresh herbs, and a white balsamic vinaigrette  
DESSERT: Winter-spiced chocolate cake  
SUGGESTED WINE PAIRING: Cabernet sauvignon (Stellenbosch, Stark Conde) — Add \$20
- Friday, March 19 — **Burgundy-braised beef short ribs, vegetable ragout**  
2 SIDES: Roasted winter root vegetables *and* Maple, Dijon, & ginger-roasted carrots  
SALAD: Roasted beets, butternut squash, carrots, & parsnips w/hardy greens vinaigrette  
DESSERT: Apple crisp  
SUGGESTED WINE PAIRING: Rioja (Marques de Caceres Reserva) — Add \$20
- Tuesday, March 23 — **Pan-seared jumbo scallops, calvados cream**  
2 SIDES: Wild rice, edamame, and dried cranberries *and* Haricots verts with slivered almonds  
SALAD: Farro with roasted butternut squash and black beans  
DESSERT: Butterscotch cheesecake  
SUGGESTED WINE PAIRING: Pinot grigio (Tommasi) — Add \$20
- Friday, March 26 — **Slacked & grilled salmon fillet, spicy tomato relish**  
2 SIDES: Wild rice, edamame, and dried cranberries *and* Roasted broccoli with pancetta and figs  
SALAD: Roasted beets, butternut squash, carrots, & parsnips w/hardy greens vinaigrette  
DESSERT: Bourbon & fresh ginger cake  
SUGGESTED WINE PAIRING: Chardonnay (Macon-Lugny) — Add \$20
- Tuesday, March 30 — **Chicken Marbella (with lemon, green olives, and prunes)**  
2 SIDES: Roasted pave potatoes *and* Maple, Dijon, & ginger-roasted carrots  
SALAD: Spinach salad w/toasted walnuts, dried cranberries, & a creamy apple vinaigrette  
DESSERT: Winter-spiced chocolate cake  
SUGGESTED WINE PAIRING: Rose (Mont Gravet) — Add \$20
- Friday, April 2 — **Grilled chili-lime shrimp over couscous**  
2 SIDES: Wild rice, edamame, and dried cranberries *and* Maple, Dijon, & ginger-roasted carrots  
SALAD: Mixed greens with candied pecans, fresh herbs, and a white balsamic vinaigrette  
DESSERT: Apple crisp  
SUGGESTED WINE PAIRING: Pinot grigio (Tomassi) — Add \$20
- Tuesday, April 6 — **Grilled lollipop lamb chops with rosemary & thyme**  
2 SIDES: Roasted pave potatoes *and* Roasted winter root vegetables  
SALAD: Roasted beets, butternut squash, carrots, & parsnips w/hardy greens vinaigrette  
DESSERT: Butterscotch cheesecake  
SUGGESTED WINE PAIRING: Cabernet sauvignon (Stellenbosch, Stark Conde) — Add \$20
- Friday, April 9 — **Grilled boneless chicken Tuscany with sundried tomato, calamata olives, and shaved parmesan**  
2 SIDES: Roasted pave potatoes *and* Haricots verts with slivered almonds  
SALAD: Mixed greens with candied pecans, fresh herbs, and a white balsamic vinaigrette  
DESSERT: Winter-spiced chocolate cake  
SUGGESTED WINE PAIRING: Chardonnay (Macon-Lugny) — Add \$20

NUMBER OF DINERS (minimum 2) \_\_\_\_\_

- DELIVERY OPTION AVAILABLE:** We will deliver direct to your home or office all 4 days — Add \$20 total.

8% food tax will be automatically added to total.

Gratuity welcome.

### Ordering Information

Give us a call at 207.878.2277 to order your subscription.