2014 Mitsitam Holiday Take-Home Menu

Soups

*Cherry Wood Smoked Apple and Celery Root, Sassafras Compressed Apple Smoked apples and celery root finished with vegetable stock then topped with sassafras scented apples. Ouart \$17.50 Serves 3-4 Wild Rice, Acorn Squash Chowder, Pork Sausage, Rosemary Bannock Crisp Simmered wild rice with acorn squash and homemade fennel pork sausage and topped with rosemary bannock crisp. Quart \$18.00 Serves 3-4 **Hot Side Dishes** *Yellow-Eyed Bean & White Corn Succotash, Wild Onion Small \$15.00 Serves 3-4 Large \$26.00 Serves 5-8 *Raw Cider Vinegar Braised Kale Small \$14.50 Serves 3-4 Large \$25.50 Serves 5-8 * Pumpkin, Sage and Dried Cranberry Stuffing Savory stuffing with butternut squash, sage and dried cranberries. Small \$18.00 Serves 3-4 Large \$29.00 Serves 5-8 *Artichoke Puree Small \$15.00 Serves 3-4 Large \$26.00 Serves 5-8 *Roasted Carrots, Parsnips & Local Honey Small \$15.00 Serves 3-4 Large \$26.00 Serves 5-8

Cold Side Dishes

*Wild Rice & Watercress Salad Tender wild rice slow cooked in vegetable stock mixed with dried cranberries, carrots, pumpkin seeds and apple cider vinaigrette.

Small \$16.00 Serves 3-4
 Large \$29.00 Serves 5-8
 *Roasted Sunchoke, Quince & Wild Onion Dressing
 Small \$14.00 Serves 3-4
 Large \$25.00 Serves 5-8
 *Root Vegetable Salad with Mustard Seed Vinaigrette
 Small \$16.00 Serves 3-4
 Large \$29.00 Serves 5-8

Miscellaneous Sides & Beverages

*Corn Bread Blue ____Yellow ½ Sheet Pan \$14.00 Serves 6-8 *Cranberry Jam ____Pint \$5.50 Serves 3-4 *Pear Agua Fresca ____Gallon \$ 15.00 *Hard Pressed Spiced Cider ____Gallon \$ 15.00

<u>Appetizers</u>

Wild Elk Mince Meat Pie \$60.00 Oven-baked dried fruit and wild elk pie with herbs and spices.

Serves 4-6 people

Sorrel Butter Baked Local Oysters \$52.00 2 dozen fresh local oysters topped with whipped sorrel butter and bread crumbs then oven baked.

Serves 4-6 people

Main Courses

___ Maple Brine Turkey \$105.00

Free-Range turkey brined for 3 days in maple, smoked & slow roasted with maple butter and served with cranberry jam.

Serves 6-8 people

_____ Cedar-Planked Quinault Pride Salmon Filet \$105.00 Salmon with a maple juniper glaze and your own cedar plank for roasting!

Serves 6-8 people

<u>Smoked Bison Loin, Huckleberry Reduction \$115.00</u> All-natural bison smoked and ready to roast to perfection with a sweet huckleberry & red wine reduction.

Serves 6-8 people

Desserts

*Maple Pecan Pie ____\$16.00 Serves 6-8 *Sweet Potato Pie ____\$16.00 Serves 6-8 *Pumpkin Pie ____\$16.00 Serves 6-8 *Pumpkin Cookies ___\$14.00 Per Dozen

Complete Holiday Meal

____\$155.00 Serves 6-8 Add \$10.00 for Bison Loin

All complete meals include ¹/₂ sheet of corn bread & 1 pint of Cranberry Jam

Please Choose: 1 Main Dish, 2 Large Side Items, 1 Dessert & Type of Cornbread

All orders need to be received by Friday, Nov. 21, 2014.

Payment due upon ordering, cash or major credit card.

Pick Up Times and Dates:

Wednesday, Nov. 26, 2014: 9 to 11 a.m. or 2 to 4 p.m.

Thursday, Nov. 27, 2014: 9 to 11 a.m.

Prices do not include tax.

Discounts are not available for this purchase.

*Denotes Vegetarian Items

	Please Email or Fax your order to: Miriam Menkir Mmenkir@RestaurantAssociates.com Fax Number: (202) 633-6923 Please include your credit card information with all faxes. Visa MasterCard AMEX Discover
	Credit Card Information
	Cardholders Name:
	Cardholders Billing Address:
	Credit Card Number:
	Expiration Date: CVV Code:
	Cardholders Signature: Date:
	Your credit card will be charged the week of pick up and you will receive an email from
	Miriam Menkir confirming your order total. Upon pick up you will receive a receipt for
	your records.
	Please let us know what date you would like to pick up your items:
	November 26, 2014
	9am -11am
	2pm - 4 pm
/	November 27, 2014
	9am -11am
	Thank you for your patronage!
	The Crew at Mitsitam Cafe

Remember to check us out on the web at www.MitsitamCafe.com or on Facebook.