



INDULGENCE DINNER FOR 2

New Year's Eve

Seafood Bake

House Made Bread

Red Wine Poached Pear Salad

Goat Cheese

Cranberry Orange Vinaigrette

Dijon Roasted Beef Tenderloin

Bacon Onion Ragout

Green Bean Almondine

Truffle Crushed Potatoes

Salted Dark Chocolate Tarte

Very Berry Coulis

White Chocolate Raspberry Mousse

★★★★★
RESTAURANT
QUALITY DINING

An incredibly priced
4-course meal!

REHEATING & SERVING INSTRUCTIONS

Seafood Bake

Place on an oven safe tray, uncovered at 350°F for 18-20 minutes and internal temperature reaches 165°F. Allow to cool down for 5 minutes before eating.

Mini Loaf

Place loaf on an oven safe tray and toast in the oven at 350°F for 5 minutes.

Red Wine Poached Pear Salad

Remove the pears from the salad and toss with the vinaigrette. Plate and place the pear together.

Dijon Roasted Beef Tenderloin With Bacon And Onion Ragout

Place container on oven safe tray and bake, uncovered, at 350°F for 20-25 minutes, until internal temperature reaches 165°F.

Green Beans Almondine

Place on oven safe tray and bake, uncovered at 350°F for 10 minutes, until internal temperature of 165°F and desired tenderness. Toss with gremolata lightly and serve.

Truffle Crushed Potatoes

Place container on oven safe tray and bake, uncovered, at 350°F for 20-25 minutes, until internal temperature reaches 165°F.

Salted Ganache Tarte with Raspberry Coulis and White Chocolate Raspberry Mousse

Bring Raspberry coulis to a simmer, until internal temperature reaches 165°F.

Spread on plate with room temperature Salted Ganache Tart.

Spoon cold White Chocolate Raspberry mousse on top of tarte.

NUTRITIONAL INFORMATION

PLEASE NOTE: All produced in a facility where these common allergens are present. May contain: peanuts, tree nuts, sesame, milk, eggs, fish/seafood, soy, wheat/gluten, sulphites, mustard.

KEEP ALL ITEMS IN DINNER REFRIGERATED

SEAFOOD BAKE

Nutrition Facts	
Valeur nutritive	
Per 1/2 cup (120 g)	
Pour 1/2 tasse (120 g)	
Calories 230	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 14 g	18 %
Saturated / saturés 4.5 g	24 %
+ Trans / trans 0.2 g	
Carbohydrate / Glucides 12 g	
Fibre / Fibres 1 g	3 %
Sugars / Sucres 4 g	4 %
Protein / Protéines 13 g	
Cholesterol / Cholestérol 95 mg	
Sodium 600 mg	26 %
Potassium 225 mg	7 %
Calcium 150 mg	12 %
Iron / Fer 1.25 mg	7 %

* 5% or less is a little, 15% or more is a lot.
* 5% ou moins c'est peu, 15% ou plus c'est beaucoup

INGREDIENTS: Shrimp (shrimp, water, salt) • Whole milk • Cream 10% (pasteurized cow's milk, cream, sodium citrate, disodium phosphate, carrageenan, locust bean gum, dextrose) • Leeks • Cooked lobster • Red sweet peppers • Butter • Enriched wheat flour • Olive oil • Breadcrumbs (bleached wheat flour, shortening [palm oil], cane sugar, yeast, salt) • Emmentaler cheese • Monterey Jack cheese • Parsley • Canola oil • Parmesan cheese • Lemon juice • Chives • Salt • Tarragon • Garlic • Black pepper • Nutmeg.
Contains: Milk • Lobster • Shrimp • Wheat • Sulphites.

MINI LOAF

Nutrition Facts	
Valeur nutritive	
Per 1/2 small loaf (67 g)	
Pour 1/2 petit pain (67 g)	
Calories 200	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 3.5 g	5 %
Saturated / saturés 0.5 g	3 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 36 g	
Fibre / Fibres 1 g	5 %
Sugars / Sucres 3 g	3 %
Protein / Protéines 7 g	
Cholesterol / Cholestérol 30 mg	
Sodium 420 mg	18 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 2.25 mg	13 %

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INGREDIENTS: Enriched wheat flour • Water • Liquid whole egg • Sugar • Canola oil • Salt • Yeast • Tartrazine • Amaranth.
Contains: Eggs • Wheat.

RED WINE POACHED PEAR SALAD

Nutrition Facts	
Valeur nutritive	
Per 1/3 package (110 g)	
Pour 1/3 emballage (110 g)	
Calories 310	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 18 g	24 %
Saturated / saturés 2 g	12 %
+ Trans / trans 0.2 g	
Carbohydrate / Glucides 31 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 28 g	28 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 250 mg	11 %
Potassium 175 mg	5 %
Calcium 40 mg	3 %
Iron / Fer 0.5 mg	3 %

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INGREDIENTS: Red wine poached pears (pears [pears, water, pear juice concentrate], denature red cooking wine, sugar, water) • Salad blend (arugula, radicchio, kale) • Farm Boy Cranberry Orange Dressing (sunflower oil, cranberry sauce [cranberries, water, sugar, dried apricots, vanilla bean powder, orange oil], red wine vinegar, sugar, water, sea salt, anthocyanins, xanthan gum, ascorbic acid, potassium sorbate) • Farm Boy Maple Roast Pecans (roasted pecans, sugars [sugar, icing sugar, glucose], hydrogenated canola oil, gum arabic, soy lecithin, natural maple flavour) • Goat cheese (pasteurized goat's milk, cellulose, sea salt, bacterial culture, microbial enzyme, natamycin).
Contains: Pecans • Milk • Soy • Sulphites.

DIJON ROASTED BEEF TENDERLOIN WITH BACON AND ONION RAGOUT

Nutrition Facts	
Valeur nutritive	
Per 1/2 package (236 g)	
Pour 1/2 emballage (236 g)	
Calories 620	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 48 g	64 %
Saturated / saturés 21 g	112 %
+ Trans / trans 1 g	
Carbohydrate / Glucides 7 g	
Fibre / Fibres 1 g	2 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 41 g	
Cholesterol / Cholestérol 175 mg	
Sodium 1690 mg	73 %
Potassium 650 mg	19 %
Calcium 50 mg	4 %
Iron / Fer 5 mg	28 %

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INGREDIENTS: Dijon roasted beef tenderloin (beef tenderloin grilling steak, Dijon whole grain mustard, olive oil, salt) • Onions • Bacon (pork, water, salt, sugar, sodium phosphate, sodium erythorbate, cultured celery powder, sodium nitrite, spice extracts, smoke) • Herb compound butter (butter, parsley, chives, salt) • Prepared beef gravy (water, modified corn starch, sugars [corn syrup solids, sugar, maltodextrin, dextrose], hydrolyzed vegetable proteins, rice flour, modified milk ingredients, salt, canola oil, dehydrated onion and beet, natural flavour, caramel colour, disodium inosinate, disodium guanylate, xanthan gum, spice, spice extract).
Contains: Milk • Soy • Sulphites • Mustard.

GREEN BEANS WITH ALMOND GREMOLATA

Nutrition Facts	
Valeur nutritive	
Per 1/2 package (110 g)	
Pour 1/2 emballage (110 g)	
Calories 420	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 9 g	12 %
Saturated / saturés 1 g	5 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 66 g	
Fibre / Fibres 26 g	93 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 20 g	
Cholesterol / Cholestérol 0 mg	
Sodium 330 mg	14 %
Potassium 1400 mg	41 %
Calcium 200 mg	15 %
Iron / Fer 4 mg	22 %

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INGREDIENTS: Green beans • Almonds • Olive oil • Parsley • Lemon zest • Salt • Garlic • Black pepper.
Contains: Almonds.

TRUFFLE CRUSHED POTATOES

Nutrition Facts	
Valeur nutritive	
Per 1 cup (146 g)	
Pour 1 tasse (146 g)	
Calories 310	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 24 g	32 %
Saturated / saturés 10 g	51 %
+ Trans / trans 0.4 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 2 g	6 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 35 mg	
Sodium 250 mg	11 %
Potassium 550 mg	16 %
Calcium 20 mg	2 %
Iron / Fer 1 mg	6 %

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INGREDIENTS: Potatoes • Butter • Olive oil • White truffle flavoured oil (extra virgin olive oil, white truffle aroma) • Salt.
Contains: Milk.

SALTED CHOCOLATE TARTE WITH WHITE CHOCOLATE RASPBERRY MOUSSE AND COULIS

Nutrition Facts	
Valeur nutritive	
Per 1/6 dressed cake (110 g)	
Pour 1/6 gâteau garni (110 g)	
Calories 470	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 29 g	38 %
Saturated / saturés 18 g	95 %
+ Trans / trans 0.5 g	
Carbohydrate / Glucides 47 g	
Fibre / Fibres 2 g	8 %
Sugars / Sucres 37 g	37 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 85 mg	
Sodium 135 mg	6 %
Potassium 175 mg	5 %
Calcium 50 mg	4 %
Iron / Fer 3 mg	17 %

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INGREDIENTS: Salted dark chocolate ganache tarte (dark chocolate, enriched wheat flour, butter, brown sugar, liquid whole egg [liquid whole egg, citric acid], simple syrup [sugar, water, salt], Farm Boy Fleur de Sel) • Berry compote (strawberries, blueberries, blackberries, raspberries, sugar, lemon juice, salt) • White chocolate raspberry mousse (cream 35% M.F., white chocolate, raspberries, sugar, salt).
Contains: Milk • Eggs • Soy • Wheat.