



LA BOITE EN BOIS Holiday Takeout Menu



HORS D'OEUVRES

Brie, Honey & Jam	\$8
Jumbo Shrimp Cocktail (per piece)	\$3
Homemade Crab Cake with Herb Mayo & Cucumber Corn Salad	\$12
Smoked Salmon with Cucumber Salad, Red Onion & Capers	\$10
Brie, Gruyere, Maytag Blue Cheese	\$10
Homemade Country Pâté & Toast	\$10

SIDES

Sautéed Spinach	\$8
Roasted Brussel Sprouts	\$8
Haricot Verts Amandine	\$8
Sautéed Wild Mushrooms	\$8
Roasted Yukon Gold Potatoes	\$8
Yukon Gold Mashed Potatoes	\$8

SOUP & BREAD

Butternut Squash Soup (1 quart)	\$12
Chicken Broth (1 quart)	\$8
Tom Cat Bakery Baguette	\$5
Tom Cat Bakery Multigrain Loaf	\$5

ENTRÉES

Fish Stew of Monk Fish, Cod Fish, Shrimp, Scallops & Mussels	\$30
Roasted Codfish Nicoise with Tomatoes, Olives, Capers & Garlic	\$25
Pan-Seared Salmon with a Honey Mustard Crust & Couscous	\$25
Linguini with Shrimp & Scallops in a Light Tomato Sauce	\$25
Roasted Duck with Wild Rice Risotto & Cranberry Sauce	\$38
Beef Bourguignon with Mushroom, Onion and Lardon	\$32
Navarin d'Agneau (Lamb Stew) with Garden Vegetables	\$32
Chicken Scallopini in a Mushroom Sauce with Vegetables	\$22
Steak au Poivre with Vegetables	\$38

DESSERTS

Chocolate Mousse	\$8
Cheesecake Slice	\$8
Bread Pudding	\$8

WINE

Sancerre Domaine J.P. Baillon	\$50
Pouilly Fuisse Chardonnay, Roger Dubois, FR	\$50
Pinot Noir Willamette Valley Vineyards	\$50
Chateauneuf du Pape, Jean Pierre Boisson, FR	\$60
St. Emilion Bordeaux Cheval Noir, FR	\$45
Prosecco, IT	\$35
Nicolas Feuillatte, FR	\$70