

D'S COOKIN' TONIGHT MENU 2023

Tuesday April 4th Deliveries in Medford (near RVMC), Central Point, Rogue River and Grants Pass

Wednesday April 5th Deliveries in Jacksonville, Phoenix, Medford and Ashland

#1 LOBSTER RAVIOLI

Fresh pasta is filled with lobster steamed and bathed in a brown butter garlic lemon sauce.

Accompanied by Cranberry Almond Spinach Salad with a Sesame poppy seed dressing *or* Organic Green Salad w/choice of Creamy garlic peppercorn or Honey lime balsamic vinaigrette or soup.

1 peep \$19
2 peeps \$38
4 peeps \$76

#2 VEGETARIAN TAMALES

Corn meal crust envelopes a chili of black & pinto beans, wilted kale, sundried tomatoes, onion, green chilies, oregano mild chili powder, corn and jack cheese baked until golden. (NOT HOT)

Accompanied by a Cilantro Lime Mexican slaw

1 peep \$18
2 peeps \$36
4 peeps \$72

#3 APRICOT GRAN MARNIER HAM

Virginia pit ham rubbed with apricot preserves, and maple syrup sliced finished with an

Apricot Gran Marnier sauce served next to escalloped potatoes.

Accompanied by Cranberry Almond Spinach Salad with a Sesame poppy seed dressing *or* Organic Green Salad w/choice of Creamy garlic peppercorn or Honey lime balsamic vinaigrette or soup.

1 peep \$18
2 peeps \$36
4 peeps \$72

Sweet Offering COCONUT LEMON BARS****

A graham cracker crust surrounds a creamy cheesecake topped with strawberries.

1 slice \$6

SOUP OF THE WEEK: Avogalamo

This is a classic Greek soup thickened with eggs loaded with rice, chicken, fresh lemon, and a hint of dill

Pint \$6

Substitute CARBOHYDRATES with Roasted Cauliflower, Green Bean sauté, Candied Carrots or Roasted Brussel sprouts

1 peep \$1
2 peeps \$2

SIDE ORDERS Caesar salad, Tossed organic green, Spinach salad. Sautéed Green Beans, Candied Carrots, Roasted Cauliflower, Roasted Brussel sprouts or Pint of Soup.

2 peeps \$7

Pints of Dressing Ranch, Sesame Poppy Seed, Creamy Garlic Peppercorn \$6
and Caesar \$7

Please order by Friday 9p.m. Contact us at 541-772-4574