



# Nourish Dine @ Home Dinners

1. Using the order form below, check the meals or pantry items and the quantity you want of each.
2. Call 360-797-1480 or email [contact@nourishsequim.com](mailto:contact@nourishsequim.com) with your order & payment information
3. Pick up food between noon and 4 pm at the counter or call to have us bring to your car

**Order by noon Saturday Sep 19th. Pickup Thursday Sep 24th noon to 4:00pm**

Name:

Phone Number:

Email:

**Please select your meals by writing the quantity of each meal you want to order in the box on the left**  
 (DF) indicates Dairy Free (V) indicates Vegan

ENTRÉE CHOICES	\$ Ea.	Qty	Cost
Grilled pork chop with honey rosemary orange glaze, potato wedges & vegetable	18		
Braised Persian spiced lamb shoulder, mashed celeriac, vegetable	19		
Crab & shrimp salad with tomatoes, salad greens, lemon vinaigrette	20		
Winter squash, apple, onion & sage hash over sautéed greens with horseradish cream sauce	16		
Parmesan crusted halibut with ratatouille	19		
Italian sausages with polenta with marinara sauce	17		
DESSERT CHOICES			
<b>A</b> Raspberry pistachio olive oil cake with honeysuckle honey glaze (dairy free)	7		
<b>B</b> Smokey chocolate ginger tart with pears	7		
<b>C</b> white chocolate apple & orange blossom cheesecake with kiwi berry compote	8		

Pantry Items	\$ Ea.	Qty	Cost
Cream of tomato basil soup	8		
Farm Eggs	6		
Chicken Pot Pie	16		
Cheese Bread Buns (2)	7		
Socca bread (V)	6		

Pantry Items	\$ Ea.	Qty	Cost
Polenta	7		
Ratatouille	9		
Salad kit with lemon herb vinaigrette	9		
Salumi Salami 4oz	10		
Side vegetables	6		

## A weekly menu of seasonal meals for you to enjoy at home.

All food is chef prepared in a dedicated gluten free kitchen. We purchase the best ingredients to provide delicious meals from our kitchen to your table. We purchase as much as possible from local sources. Fish is wild (unless noted) meats and eggs are pasture raised, produce is organic.

Sub Total	
Tax 8.8%	
Gratuity	
Total	