



# the larder at tavern

LOS ANGELES

## THANKSGIVING TAKE AWAY MENU 2009

### ORDERING AND PICK-UP INFORMATION

YOU MAY PLACE AN ORDER BY EMAIL TO CYNTHIA@TAVERNLA.COM OR BY FAX 310.806.6466

FOR QUESTIONS AND CONCERNS, PLEASE EMAIL OR CALL CYNTHIA AT TAVERN PHONE 310.806.6464

YOU WILL RECEIVE A CONFIRMATION OF RECEIPT OF YOUR ORDER WITHIN 48 HOURS-

IF YOU DO NOT HEAR FROM US WITHIN THAT TIME FRAME, PLEASE EMAIL CYNTHIA@TAVERNLA.COM

ALL ORDERS MUST BE PLACED BY SUNDAY, NOVEMBER 22RD BY 3PM. THIS INCLUDES ALL

ADJUSTMENTS AND CANCELLATIONS.

PICK UP DAY IS WEDNESDAY, NOVEMBER 25TH. PLEASE CHOOSE FROM THE FOLLOWING PICK UP TIMES:

\_\_\_ 9AM TO 12PM

\_\_\_ 12PM TO 4PM

\_\_\_ 4PM TO 7PM

PLEASE ALLOW APPROXIMATELY 30 MINUTES TO PICK UP YOUR ORDER.

DATE ORDER PLACED: \_\_\_\_\_

FIRST AND LAST NAME: \_\_\_\_\_

PHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

CREDIT CARD \*\* (MC) (VISA) (AMEX) \_\_\_\_\_ EXP: \_\_\_\_\_

\*\*CREDIT CARD INFORMATION IS NEEDED TO HOLD AND GUARANTEE YOUR ORDER.

YOUR CARD WILL NOT BE CHARGED UNTIL YOU PICK UP YOUR ORDER.

CANCELLATIONS MUST BE RECEIVED BY SUNDAY, NOVEMBER 22ND AT 3PM. UNFORTUNATELY, ORDERS

CANCELLED AFTER THAT TIME WILL RESULT IN YOUR CARD BEING CHARGED FOR THE FULL AMOUNT.

PLEASE BRING YOUR CREDIT CARD WITH YOU AT TIME OF PICK UP.

ORDERS WILL NOT BE PROCESSED WITHOUT A CREDIT CARD. THANK YOU.

<p><i>TO BE FILLED OUT AT TIME OF PICK-UP</i></p> <p>YES, I HAVE RECEIVED MY COMPLETE ORDER AND COOKING INSTRUCTIONS</p> <p>CUSTOMER SIGNATURE: _____</p> <p>STAFF INITIALS:</p> <p>NOTES:</p>
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<b>STARTERS</b>	<b>QUANTITY</b>	<b>PRICE</b>
AOC DATES WITH BACON AND PARMESAN		<b>\$12 PER DOZEN</b>
CHICKPEA PURÉE WITH PICKLED BEETS AND PITA CHIPS (SERVES 8)		<b>\$18</b>
CHICKEN LIVER WITH PANCETTA AND CROSTINI (SERVES 8)		<b>\$24</b>
SPICED SHRIMP WITH HORSERADISH COCKTAIL SAUCE		<b>\$24 PER DOZEN</b>
SMOKED SALMON WITH BUCKWHEAT BLINIS, CHIVES AND CRÈME FRAÎCHE (SERVES 8)		<b>\$32</b>
DEVILED CRAB DIP WITH HOUSE-MADE CRACKERS (SERVES 8)		<b>\$38</b>
MARKET CRUDITÉS WITH GREEN GODDESS DRESSING (SERVES 8)		<b>\$48</b>
ARTISANAL CHEESE PLATTER WITH GRAPES AND TOASTS (SERVES 8)		<b>\$68</b>
ASSORTED CURED MEATS AND SALUMI (SERVES 8)		<b>\$48</b>
MARCONA ALMONDS (SERVES 8)		<b>\$12</b>
MARINATED OLIVES (SERVES 8)		<b>\$16</b>
JULIE'S SPICED NUTS (SERVES 8)		<b>\$16</b>
PECORINO-CRUSTED CROSTINI		<b>\$8 PER DOZEN</b>

<b>FOR DINNER</b>	<b>QUANTITY</b>	<b>PRICE</b>
PERSIMMON AND POMEGRANATE SALAD WITH ARUGULA, LOCAL WALNUTS AND PECORINO (SERVES 4 AS FIRST COURSE/SERVES 8 AS SIDE SALAD)		<b>\$28</b>
HERB-ROASTED ORGANIC TURKEY-12-14 LBS (SERVES 8-10) UNCOOKED AND OVEN-READY		<b>\$75</b>
HERB-ROASTED ORGANIC TURKEY-12-14 LBS (SERVES 8-10) FULLY-COOKED		<b>\$85</b>
MOM'S TRADITIONAL STUFFING (SERVES 4-6)		<b>\$20</b>
SUZANNE'S STUFFING WITH CHESTNUTS, PRUNES AND CAVOLO NERO (SERVES 4-6)		<b>\$28</b>
SWEET POTATOES WITH SHERRY AND ROASTED SHALLOTS (SERVES 4-6)		<b>\$20</b>
BRUSSELS SPROUTS WITH PANCETTA AND THYME (SERVES 4-6)		<b>\$24</b>
ITALIAN BROCCOLI WITH GARLIC AND CHILI (SERVES 4-6)		<b>\$20</b>
ROASTED ROOT VEGETABLES (SERVES 4-6)		<b>\$20</b>
MASHED POTATOES (SERVES 4)		<b>\$18</b>
KABOCHA SQUASH GRATIN WITH POBLANOS, QUESO FRESCO AND CANDIED PEPITAS (SERVES 4-6)		<b>\$20</b>
CRANBERRY SAUCE WITH ORANGE AND MINT (SERVES 8)		<b>\$14/PINT</b>
TURKEY GRAVY (SERVES 8)		<b>\$10/PINT</b>

<b>FOR DESSERT</b>	<b>QUANTITY</b>	<b>PRICE</b>
PECAN TART (SERVES 8)		\$32
WINDROSE FARM APPLE PIE (SERVES 8)		\$32
SPICED PUMPKIN PIE (SERVES 8)		\$28
APPLE, CRANBERRY AND WALNUT CRISP (SERVES 4-6)		\$28
CHEWY CHOCOLATE CHIP COOKIES		\$24 PER DOZEN
CRISPY CHOCOLATE CHIP COOKIES		\$24 PER DOZEN
WHITE CHOCOLATE-MACADAMIA NUT COOKIES		\$24 PER DOZEN
MILK CHOCOLATE-PECAN COOKIES		\$24 PER DOZEN
OATMEAL RAISIN COOKIES		\$24 PER DOZEN
COOKIE SAMPLER		\$24 PER DOZEN

<b>TO TOP OFF YOUR DESSERTS...</b>	<b>QUANTITY</b>	<b>PRICE</b>
PILONCILLO WHIPPED CREAM (SERVES 8)		\$8 PER PINT
WHIPPED CRÈME FRAÎCHE (SERVES 8)		\$8 PER PINT
VANILLA CRÈME ANGLAISE (SERVES 6-8)		\$8 PER HALF PINT

<b>TAVERN BREAD</b>	<b>QUANTITY</b>	<b>PRICE</b>
AOC SOURDOUGH		\$7
ROSEMARY THYME		\$8
BLUEBERRY		\$10
HAZELNUT AND DRIED FRUIT		\$10
DINNER ROLLS		\$18 PER DOZEN

<b>TAVERN WINE</b>	<b>QUANTITY</b>	<b>PRICE PER BOTTLE</b>
<b>WHITES</b>		
2007 MADAM PRESTON, ROUSSANNE/MARSANNE, DRY CREEK		\$45
2008 COLD HEAVEN, VIOGNIER, VOGELZANG VINEYARD, SANTA BARBARA COUNTY		\$38
2008 CHATEAU LAMOTHE, BORDEAUX BLANC		\$25
<b>REDS</b>		
2007 LANG & REED, CABERNET FRANC, NAPA VALLEY		\$28
2007 CASAEDA, SYRAH, NAPA VALLEY		\$30
2004 CHATEAU PAVEIL DE LUZE, MARGAUX		\$45

<b>COMPLETE THANKSGIVING DINNER FOR 8 (INCLUDES THE FOLLOWING)</b>	<b>QUANTITY</b>	<b>PRICE</b>
HERB-ROASTED ORGANIC TURKEY (12-14 LBS) FULLY-COOKED		<b>\$399</b>
MOM'S TRADITIONAL STUFFING	INCLUDED	
SWEET POTATOES WITH SHERRY AND ROASTED SHALLOTS	INCLUDED	
MASHED POTATOES	INCLUDED	
ITALIAN BROCCOLI WITH GARLIC AND CHILI	INCLUDED	
ROASTED ROOT VEGETABLES	INCLUDED	
CRANBERRY SAUCE WITH ORANGE AND MINT	INCLUDED	
TURKEY GRAVY	INCLUDED	
SPICED PUMPKIN PIE	INCLUDED	
PECAN TART	INCLUDED	
WHIPPED CRÈME FRAÎCHE	INCLUDED	
A DOZEN DINNER ROLLS	INCLUDED	

11648 SAN VICENTE BOULEVARD, LOS ANGELES, CA 90049

TEL 310.806.6464