

## Take & Bake \$30 Three-Course Prix-Fixe Dinner

for the Week of April 30 & May 1:

**(order by 8pm Friday, pickup available Friday 4-7pm & Saturday noon-4pm)**

Take & Bake meals are fully cooked, and cooled, prepared meals.

You pick them up cold and all you have to do is heat and eat!

Each \$30\*\* three-course prix-fixe meal includes one appetizer, one main course and one dessert. You can choose your main from the features or the core mains, surcharge may apply as indicated.

### Choose One Appetizer

#### Soup

Stracciatella: rich chicken broth, spinach & kale, parmesan cheese and whipped egg ribbon.

#### TL Caesar Salad

House-made dressing, bacon onion jam on garlic crostini, grana-padano crisps, pancetta.

#### Grumpy Arancini

Fried havarti stuffed risotto balls, Grumpy sauce (warmly spiced Bolognese), asiago cream, basil oil, shaved Parmesan.

#### Buffalo Cauliflower (vegan/gluten-free)

Roasted cauliflower, battered & deep-fried. Coconut hot sauce. Beet & zucchini hummus, lemon-parsnip purée. Hemp hearts & potato skins.

### Choose One Main

#### *Take & Bake* **FEATURE MAIN FOR THIS WEEK!**

#### **STUFFED PEPPERS CACCIATORE**

*(single-serving main course as part of the 3-course prix-fixe)*

Turkey stuffed bell peppers with wild rice, stewed tomatoes, onions, capers & fresh oregano. With roasted artichokes, zucchini, garlic and wilted TL garden kale.

#### *Take & Bake* **CORE MAINS**

#### **Sweet Potato Gnocchi**

Hand-rolled sweet potato & Yukon Gold potato gnocchi, mushroom-sage cream sauce.

#### **Salmon**

Seared salmon, roasted sweet potatoes, wilted greens, garden zucchini with marinated garden cucumber slaw.

#### **Chicken & Waffles**

Buttermilk southern-fried chicken with a cornbread waffle. Twisted Lemon garden greens. Finished with pumpkin seed pesto, apple-balsamic reduction & creole ranch drizzle.

#### **Cherry & Cola Braised Lamb Shank**

Pommes purée, seasonal vegetables, jus, cumin-scented crispy onions

#### **TL Power Bowl (vegan/gluten-free)**

Wild rice, roasted sweet potato, sautéed vegetables, quinoa, chickpeas, dried cranberries, pumpkin & sunflower seeds, tomatoes, roasted garlic-lemon tahini dressing.

#### **Fried "Grumpy" Lasagna**

Baked lasagna layered with Chef Dan's own family recipe "Grumpy" (bold Moroccan-spiced bolognese) sauce, whipped sun-dried tomato & ricotta cheese, Italian sausage, creamy havarti and parmesan. Breaded and deep-fried. Fresh basil purée, asiago béchamel.

#### **NY Strip (\$15 surcharge)**

10oz Ontario AAA striploin, roasted garlic mashed potatoes. House made herb butter, vegetables.

#### **Beef Tenderloin (\$15 surcharge)**

7oz AAA Ontario tenderloin, duck-fat bacon & potato croquette, seasonal vegetables, blue cheese butter, jus.

*add to any dish for take & bake:* **butter-poached tiger shrimp \$12**

### Choose One Dessert

**Crème Brûlée** Classically made, using the whole vanilla bean. **Chocolate Coconut Truffles** \*vegan

**Grandma June's Cheesecake** Rich cheesecake layered with banana bread pudding.

With caramel sauce & cinnamon straws.

*All menu items are at Chef's discretion and subject to change at any time.*

*While quantities last. Please advise us of any food allergies or dietary restrictions at time of ordering.*

*Any surcharges and HST will be added.*

The full line of **Clarity Unruffled Cocktails** is also available for takeout!

See the Clarity Cocktails menu on our website or click below:

<http://www.twistedlemon.ca/wp-content/uploads/2015/09/cocktails.pdf>

## To our wonderful guests — please read our Covid fine-print

Thank you for sticking by us in what continues to be the most uncharted and challenging times in small business ownership and the hospitality industry.

While we navigate extended Covid restrictions heading into spring, our top priority remains keeping our family, staff and guests healthy and safe. Twisted Lemon has, and will always be a safe space, both figuratively, and literally. As we continue to move forward, there are a few non-negotiables in order to keep everyone healthy.

Please be understanding and respectful that there are food items we simply can't source right now. **Our goal is to provide you with the BEST Twisted Lemon dining experience we can under these exceptional circumstances.**

You will be asked to provide a credit card with your booking/order, and all takeout orders need to be paid in advance. Please respect why we must do this.

**GIFT CERTIFICATE use is temporarily limited to \$50 per order.  
You are welcome to use your GC's for Take-Out and Take & Bake to the same \$50 total.**

As per government guidelines, you will need to wear a mask. If you don't bring a mask with you, we will have masks available for purchase at (our cost) \$1.50 each. We will be rigorously sanitizing, wiping & disinfecting high-touch surfaces and we will have sanitizer at each entrance. We ask that you please refrain from congregating at the front door / host stand and maintain physical distancing guidelines.

**MOST OF ALL we want you to be able to enjoy your TL Dinner!**

On our end, we are going to err on the side of caution, to ensure we do things as 'right' as we possibly can. We're going to continue to adapt and evolve as we go. THANK YOU for being here, for your good humour and patience, and for your ongoing support of Twisted Lemon.

Please keep supporting your local restaurants and small businesses.

We could not, and would not do it without you.  
With love and gratitude, Chef Dan, Laurie and the Twisted Lemon Family.

[www.twistedlemon.ca](http://www.twistedlemon.ca)

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