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BAR & GRILL AT RANCHO MAÑANA

CHRISTMAS DINNER

TO GO

SPECIAL DIET MENUS

ENJOY YOUR CHRISTMAS MEAL IN THE COMFORT OF YOUR OWN HOME. TAKE IT HOME, WARM IT UP, SERVE IT AND STILL HAVE ALL OF THOSE WONDERFUL LEFTOVERS. COMES PRE-PREPARED, READY TO HEAT AND SERVE. REHEATING INSTRUCTIONS PROVIDED.

GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS AVAILABLE

Gluten Free Menu-

APPETIZER

SPINACH SALAD, WITH CARAMELIZED SHALLOTS, DRIED CRANBERRIES, SHAVED PECARINO, MARCONA ALMONDS AND A SHERRY-MUSTARD SEED VINAIGRETTE.

PORCHETTA

BACON WRAPPED PORK LOIN STUFFED WITH BLACK MISSION FIGS, CURRENTS, FENNEL POLEEN, GARLIC SAGE AND PISTACHIOS. SERVED WITH A POMEGRANATE DEMI GLACE, PARMESAN ROASTED FINGERLING POTATOES, SKILLET BRUSSELS SPROUTS WITH COFFEE WALNUTS & BALSAMIC

DESSERT

CHOCOLATE FUDGE BROWNIE CAKE, WITH SPICED RUM EGGNOG CRÈME ANGLAISE
GFO & VEGAN

Vegetarian Menu-

APPETIZER

SPINACH SALAD, WITH CARAMELIZED SHALLOTS, DRIED CRANBERRIES, SHAVED PECARINO, MARCONA ALMONDS AND A SHERRY-MUSTARD SEED VINAIGRETTE.

CURRIED CARAMELIZED HEIRLOOM CARROTS, WILTED CHARD, CARAMELIZED BUTTERNUT SQUASH, PARMESAN ROASTED FINGERLING POTATOES, SKILLET BRUSSELS SPROUTS WITH COFFEE WALNUTS & BALSAMIC

DESSERT

CHOCOLATE FUDGE BROWNIE CAKE, WITH SPICED RUM EGGNOG CRÈME ANGLAISE
GFO & VEGAN

Vegan Menu-

APPETIZER

SPINACH SALAD, WITH CARAMELIZED SHALLOTS, DRIED CRANBERRIES, MARCONA ALMONDS, AND SHERRY VINEGAR & EXTRA VIRGIN OLIVE OIL.

CURRIED CARAMELIZED HEIRLOOM CARROTS, WILTED CHARD, CARAMELIZED BUTTERNUT SQUASH, ROASTED FINGERLING POTATOES, SKILLET BRUSSELS SPROUTS WITH COFFEE WALNUTS & BALSAMIC

DESSERT

CHOCOLATE FUDGE BROWNIE CAKE, CARAMEL SAUCE, AND CANDIED PECANS.
GFO & VEGAN

\$45 PER PERSON, PLUS TAX. RESERVATIONS WILL BE TAKEN UP TO DECEMBER 20, 4 DAYS BEFORE CHRISTMAS. PICK UP YOUR COMPLETE FEAST ON DECEMBER 24 WITH A SCHEDULED PICK-UP TIME BETWEEN 12 & 4 P.M.

📞 To Place on order, phone 480-488-0698, no online reservations