



You all love **Takeout Tuesday**

So. we thought we would bring you,

## **SIT DOWN SATURDAY!**

*Date: 8/19/17*

*Time: 6 PM*

*Location: 29 Cooks*

*4030 Chestnut Street, Emmaus*

### **A Casual Upscale FOUR COURSE SERVED Dinner**

#### **🍴 *Just the Beginning: Fresh Heirloom Tomato Pie***

*Savory basil herb pastry crust, creamy mozzarella, pecorino romano, parmesan filling, roasted Wild Fox Farms heirloom tomatoes, sweet caramelized onions, fresh basil sauce drizzle. (gluten free option available)*

#### **🍴 *And Then: Blackberry Avo Manchego Salad***

*Butter Valley Harvest bibb lettuce, mache, lemon arugula, baby spinach, shaved Manchego, blackberries, English cucumber, Neuske maple pepper bacon crumbles, shaved watermelon radish, lemon poppy Dijon dressing (gluten free) (vegetarian option available)*

#### **🍴 *The Main Plate: Your Choice of One Entrée***

##### **🍴 *Dijon Horseradish Crusted Sliced Choice Flank Steak \$65***

*garlic cream smashed red new potatoes, charred corn off the cob edamame duo (gluten free)*

##### **🍴 *Roasted Tomato Garlic Ginger Free Range Chicken Breast \$54***

*tomato garlic cream sauce, saffron roasted shoepeg corn grits, herb roasted caramelized heirloom carrots (gluten free)*

##### **🍴 *Vegetarian Roasted Veggie Enchilada Stacker \$48***

*brussels, cauliflower, butternut squash, bell peppers, sweet onions, shoepeg corn, black beans, Yukon potatoes, mild salsa verde, Colby cheese, jack cheese, housemade corn tortillas (gluten free)*

##### **🍴 *Finally: Open Faced Funnel Cake Sandwich***

*mocha mini funnel cake, housemade espresso chip ice cream, Godiva whipped cream, confectioners sugar*

##### **🍴 *Non-Alcoholic Beverages included but feel free to BYOB***

**RESERVE YOUR SEAT TODAY AT [WWW.29COOKS.COM/ADULTCULINARY](http://WWW.29COOKS.COM/ADULTCULINARY)**

**\*\*Seating is Limited to 40 reserved seats. Tables seat 8 people each.**

**Please indicate when you register if you would like to sit with other guests, pending remaining availability**



**\*\*Entrée Price includes all items listed, 6% sales tax and a 20% gratuity will be added at reservation booking.**



**\*All reservations must be made and paid for online. Due to the short range and limited seating nature of this event, no refunds will be given for cancellations at any time.**

