



SEPTEMBER
2018

GAYLE'S
BAKERY & ROSTICCERIA

BLUE PLATE
DINNERS

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

High Holy Days

Offering a Braised Beef Brisket Dinner with all the trimmings for Rosh Hashana on Sunday, September 9th. Plus, holiday traditions such as Honey Cake, Rugalah and beautiful Round Challah throughout the High Holy Days.

Did you know that you can get our menus delivered to your Inbox? Sign up at gaylesbakery.com

1 Chicken Schnitzel
with pepper bacon gravy
Buttermilk & Chive Mashed Potatoes
Green Goddess Salad 17.95

2 Chicken Cordon Bleu
with gruyère & Corralitos ham
Pappardelle Pasta
with roasted butternut squash & radicchio
Lemon Asparagus 16.50

3 Labor Day BBQ Tri Tip
Buttered Corn on the Cob
Cheddar Potato Bake
Watermelon Salad
with mint & jalapeno 17.95

4 Surf & Turf
with grilled prawns & marinated skirt steak
Baked Potato
with butter & sour cream
Chopped Iceberg Salad
with bacon & blue cheese dressing 18.50

5 Shiitake Beef Stroganoff
with sherry & sour cream
Parslied Pappardelle Pasta
Green Goddess Salad 17.95

6 Roast Turkey Breast
and chardonnay gravy
Brown Butter & Sage Mashed Potatoes
Tarragon Green Beans 16.95

7 Oven Poached Salmon
with Meyer lemon dill sauce
Zucchini & Rice Gratin
Arugula Salad with shaved asparagus & parmesan crisps 19.95

8 Chicken Parmesan
housemade tomato sauce with mozzarella
Spaghetti with cauliflower, almonds & green olives
Hearts of Romaine with Italian dressing 16.50

9 Rosh Hashana Braised Beef Brisket
with red wine, carrot & tomato
Zucchini & Potato Latkes
Couscous with dried apricots, currants & almonds
Roasted Beets & Pomegranate butter lettuce salad 19.95

10 Southwest Skirt Steak
with salsa fresca & crispy onions
Roasted Poblano & Cheddar Gratin
Crisp Green Salad with avocado & orange cumin dressing 18.50

11 Chicken Marsala
with crimini & porcini mushroom sauce
Risotto with pancetta
Lemon Broccolini 16.50

12 Grilled Steak Diane
Parmesan Potato Wedges
Chopped Iceberg Salad with bacon & blue cheese dressing 18.95

13 Seabright Serenaders
Emily Abbink & Paul Rangell
6:30 pm-8:30 pm
Fogline Farms Cider Braised Pork Shoulder
Corn Cakes
Gratin of Asparagus
Summer Tomato & Cucumber Salad 18.50

14 Prawn Scampi
with garlic & white wine Linguine
Sara's Baby Greens Salad with avocado, walnuts & apples
Crusty Late Bake Baguette 17.50

15 Spaghetti & Tender Meatballs
Italian Chopped Salad with salami, mozzarella & olives
Francese Garlic Bread 14.95

16 Amalfi Chicken
braised in lemon & herbs
Parmesan Smashed Potatoes
Peas & Pancetta with crispy shallots 16.50

17 Beef Bourguignon
Mashed Potatoes whipped with crème fraîche
Tarragon Green Beans 17.95

18 Southern Shrimp with Garlic Cheese Grits
Iceberg Wedge with bacon & heirloom cherry tomatoes 18.95

19 Rosemary & Garlic Rubbed Grilled Skirt Steak
Savory Bread Pudding
Butter Lettuce & Arugula with sherry vinaigrette 18.50

20 Hot Club Jazz!
6:30 pm-8:30 pm
Slow-Braised Lamb Shanks
with red wine, tomato & spices
Dolmas Rice Pilaf with grape leaves, dill & currants
Greek Country Salad with lemon dressing 16.50

21 Mediterranean Salmon
with olives, capers & cherry tomatoes
Saffron Mashed Potatoes
Garlic Sauteed Spinach 19.95

22 Chicken Piccata
with lemon & capers
Pasta Formaggio with sage & prosciutto
Buttered Asparagus 16.50

23 Swedish Meatballs
with a rich, creamy sauce & lingonberry jam
Creamy Mashed Potatoes
Baby Spinach Salad 16.50

24 Balsamic & Beer Braised Short Ribs
Swiss Chard & Sweet Potato Gratin
Bistro Salad with blue cheese & spiced nuts 18.95

25 Ray Brown & Eddie Mendenhall Jazz Duo 6:30 pm-8:30 pm
Roast Pork with apricot & sourdough stuffing
Vermont Cheddar Mashed Potatoes
Hazelnut Green Beans 16.95

26 Prime Rib au jus with horseradish cream
Potatoes au Gratin
Caesar Salad with Gayle's garlic croutons 18.95

27 Greek Flank Steak
Spinach Pie with feta & pine nuts
Hearts of Romaine with heirloom tomatoes & red wine vinaigrette 18.50

28 Roast Turkey with housemade gravy and cranberry sauce
Mashed Potatoes
Mom's Sourdough Stuffing
Green Beans with fresh thyme 18.50

29 Teriyaki Skirt Steak
Sticky Rice with edamame & shiitake
Black Sesame Broccoli 18.50