



**DECEMBER
2018**

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
2 Chanukah Red Wine Braised Brisket Zucchini & Potato Latke Honey Glazed Carrots Butter Lettuce & Baby Spinach Salad 21.95	3 Chicken Parmesan <i>housemade tomato sauce with mozzarella</i> Spaghetti with cauliflower, almonds & green olives Crisp Green Salad with Italian dressing 16.50	4 Beef Bourguignon Potato Nests with mascarpone spinach Arugula Salad with sherry vinaigrette 17.95	5 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato with butter & sour cream Chopped Iceberg Salad with bacon & blue cheese dressing 18.50	6 HillBilly Swing 6:30 pm-8:30 pm Mustard Glazed Pork Tenderloin <i>smothered in onions</i> Cheesy Baked Polenta Peas & Baby Spinach Sauté 16.95	7 Grilled Salmon <i>with artichoke piccata sauce</i> Roasted Rosemary Potatoes Tarragon Green Beans 19.95	8 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk & Chive Mashed Potatoes Ranch Salad with housemade croutons 17.95
9 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Tarragon Green Beans 18.95	10 Southern Shrimp with Garlic Cheese Grits Chopped Iceberg Salad with bacon & blue cheese 18.95	11 Chicken Cordon Bleu <i>with gruyère & Corralitos ham</i> Savory Bread Pudding Broccolini with preserved lemon 16.50	12 Roast Turkey <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans with fresh thyme 18.50	13 Seabright Serenaders Emily Abbink & Paul Rangell 6:30 pm-8:30 pm Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Butter Lettuce Salad 18.95	14 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Baby Spinach Salad with poppy seed dressing 16.50	15 Fogline Farms Cider Braised Pork Shoulder Black Pepper Corn Cakes Green Goddess Salad 16.95
16 Slow-Braised Lamb Shanks Dolmas Rice Pilaf with grape leaves, dill & currants Greek Country Salad with lemon dressing 16.50	17 Italian Pot Roast <i>with red wine gravy</i> Parmesan Smashed Potatoes Green Beans with pancetta 16.95	18 Walnut Crusted Chicken Breast Roasted Butternut Squash & Radicchio Pappardelle Brussels Sprouts Sauté 16.50	19 Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Chopped Salad with jicama, avocado & orange cumin dressing 18.50	20 Hot Club Jazz! 6:30 pm-8:30 pm Chicken & Dumplings <i>in a light cream sauce with carrots, celery & thyme</i> Mashed Potatoes whipped with buttermilk & chives Buttered Broccoli 16.50	21 Grilled Teriyaki Salmon Sticky Rice with edamame & shiitake Spicy Green Beans 19.95	22 Spaghetti & Tender Meatballs Italian Chopped Salad with salami, mozzarella & olives Francese Garlic Bread 14.95
23 Christmas Eve Eve Open 6:30 am to 8:30 pm	24 Christmas Eve Open 6:30 am to 4:00 pm	25 Merry Christmas! Closed for the Holiday	26 Chicken Piccata <i>with lemon & capers</i> Pasta Formaggio with sage & prosciutto Baby Spinach Salad with poppy seed dressing 16.50	27 Grilled Steak Diane Parmesan Potato Wedges Crisp Green Salad with Paxton dressing 18.95	28 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad with avocado, walnuts & apples Crusty Late Bake Baguette 17.50	29 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas & Pancetta with crispy shallots 16.50
• Sorry, No Blue Plate Dinners Tonight •						
30 Oven Poached Salmon <i>with lemon dill sauce</i> Zucchini & Rice Gratin Arugula Salad with citrus vinaigrette 19.95	31 Closing at 7pm Tonight! Bacon Wrapped Filet Mignon Herb Roasted Fingerling Potatoes Mascarpone Creamed Spinach 22.95	<p><i>Place Your Holiday Orders Soon, We Will Stop Taking Orders Well in Advance of the Holiday. Check Out All of Our Holiday Goodies at gaylesbakery.com</i></p>				