
Certified Angus Beef Bolognese

rigatoni

**total cooking time - 15 minutes*

Place medium size pot of lightly salted water on stove on high heat.

In a separate pot, remove meat sauce from package and place on medium low heat, and bring to a simmer.

Once the water comes to a boil, add pasta, stir gently, and cook 4 to 5 minutes or to desired doneness. Strain noodles and return to the pot.

Add warm sauce to the pasta, stir gently, and serve with cheese.

** Contains pork, dairy, gluten, and allium.*

Organic Chicken Ragu

chilies, fennel + shelled pasta

**total cooking time - 15 minutes*

Place medium size pot of lightly salted water on stove on high heat

In a separate pot, remove ragu from package and place on medium low heat, and bring to a simmer

Once water comes to a boil, add pasta stir gently, and cook 4 to 5 minutes or to desired doneness. Strain noodles and return to the pot

Add warm ragu to the pasta, stir gently, and serve with cheese

** Contains dairy, gluten, and allium.*

Fusilli Pomodoro

basil + olive oil

**total cooking time - 15 minutes*

Place medium size pot of lightly salted water on stove on high heat

In a separate pot, remove Pomodoro sauce from package and place on medium low heat, and bring to a simmer

Once water comes to a boil, add pasta stir gently, and cook 3 minutes or to desired doneness. Strain noodles and return to the pot

Add warm Pomodoro to the pasta, stir gently, and serve with cheese

** Contains dairy, gluten, and allium.*

Angus Beef Shortribs 'Bourguignon'

potato purée

**total cooking time - 25 minutes*

Bring pot of water to boil.

Leave beef and potato puree in their packages and place in water, reduce heat to medium, and simmer for 20 minutes

Once heated, remove from the package and plate

** Contains dairy and allium.*

Traditional Lasagna

angus beef + buffalo mozzarella

**total cooking time - 45 minutes*

Preheat oven to 190C/375F and place a baking sheet on the center rack

Remove the paper cover from the prepared lasagna and replace with the foil provided. Place on the baking sheet for 25 minutes or until it starts to bubble around the edges. Remove foil and bake for 15 minutes longer. Remove from the oven, let sit for 5 mins, plate, and serve

** Contains dairy and gluten.*

Miso BC Sablefish

dashi broth, daikon + shiitake mushrooms

**total cooking time - 20 minutes*

Preheat oven to 400F

Place broth and vegetables in a pot, add bok choy, and heat on medium low until lightly simmering

Once oven is preheated, remove sablefish from marinade and place on parchment paper provided in an oven proof tray. Cook until lightly golden and fish has softened, approximately 10 to 12 minutes

Place warmed broth in a bowl with vegetables and top with the sablefish

** Contains allium*

Minestrone Soup

vegetable, pasta + tomato soup

**total cooking time - 10 minutes*

Heat up the broth and vegetables together in a pot and bring to a boil. Whisk in the tomato pesto.

Return to a boil and serve.

** Contains dairy and gluten.*

Cauliflower Steak

toasted hazelnuts + gorgonzola

**total cooking time - 20 minutes*

Bring pot of water to boil. Leave cauliflower in package and place in water, reduce heat to medium, and simmer for 15 minutes

Once heated, remove from the package and put onto a plate. Serve with grain salad, and top with toasted hazelnuts.

** Contains dairy, nuts, and allium.*

Please note: cooking times may vary based upon equipment.

Cooking instructions on reverse side.

whistler
a · b · c eats

araxi ^{bar}OSO IL CAMINETTO

We Love You, Whistler ♥

Thank you for ordering from ABC Eats and we hope you enjoy creating dinner at home - Toptable style.

Stay safe and healthy! See you soon.

The Toptable Team

For those with specific dietary concerns, please call Il Caminetto at 604.932.4442.

Visit Tock for all your ABC Eats Whistler offerings at

abceatswhistler.com

@toptablegroup #ABCEats

toptable2u
vancouver

blue water cafe CinCin ELISA Thierry

We're open in Vancouver!

The chefs from Elisa, Blue Water Cafe, CinCin, and Thierry have collaborated to bring you a take-away menu of housemade provisions, signature meal kits, and farm-to-table produce!

View the Toptable2U menu at: toptable2u.com