



REHEAT INSTRUCTIONS

please note that all ovens vary in temperature, utility (convection vs traditional), and pre-heat time.
please keep an eye on your dishes to prevent over-cooking

SEARED TUNA gf + p, serve cold, table ready, contains sesame, sushi grade

FILET OF BEEF gf + p, grassfed + finished
350 for 12-15 minutes until desired doneness, let rest for 5 minutes before slicing
use a meat thermometer to check temp: 135 (med rare)-145 degrees (med)

SLICED STEAK + BUERRE BLANC gf, grassfed + finished skirt steak
served with a jar of buerre blanc
warm buerre blanc in a pot until simmering, pour over steak to warm

LOBSTER STUFFED LOBSTER TAILS gf + pesc
lobster tails stuffed with lobster claw meat + fermented black bean
enjoy cold or warm at 350 for 12 minutes or until warmed through

WILD ALASKAN SALMON + ARTICHOKE gf + df + p
a la plancha artichokes + lemon, delivered par-baked
cook at 350 for approximately 12 minutes or until warmed through

DIRTY RICE-STUFFED POUSSIN gf, feeds 2
mecox bacon + herbs + organic boneless poussin chicken serve with gravy
warm at 350 for 12 minutes or until warmed through, warm gravy on stove

OLD BAY POACHED SHRIMP gf + df + pesc
great hot or cold! warm at 350 for 8-10 minutes if you prefer hot shrimp!

CHICKEN MILANESE/ EGGPLANT PARM warm at 350 for 12-15 mins

SKEWERS (CHICKEN / TOFU) warm at 350 for 8-10 mins

FRIED CHICKEN / BBQ CHICKEN warm at 350 for 12-15 mins

LOBSTER BOILS warm at 350 for 12-15 mins

STEAK FAJITAS / WAGYU BRISKET warm covered at 350 for 8-10 mins
if your dish does not appear on this list than it is meant to be enjoyed as is, room temp

CRISPY SMASHED BALSAM POTATOES v + gf, oven ready
served with herb creme fraiche on the side, warm at 350 for 10-12 mins

HARICOT VERTS + MAITAKI MUSHROOM gf + v, table ready
ginger mushroom emulsion, warm or room temp, warm at 350 for 10-12 mins

GRILLED ARTICHOKE + PARMESAN gf + veg, table ready or enjoy warm
arugula + parmesan mousse, warm at 350 for 10-12 mins

SWEET POTATOES + TAHINI vegan + gf, oven ready
balsam farm sweet potatoes, roasted + tahini, contains sesame
warm at 350 for 10-12 mins

BROCCOLI LOADED BALSAM BAKED POTATO veg, oven ready
bechamel + broccoli + whipped pomme, warm at 350 for 20 mins

TRADITIONAL POMME PUREE veg + gf, oven ready
warm at 350 for 20 mins

MACARONI + CHEESE / LOBSTER MAC + CHEESE veg / pesc
warm covered at 350 for 20 - 25 mins, remove lid + cook for 10 more minutes

HORS D'OEUVRES warm at 350 for 5-10 mins depending on item

TEXT(?'S):
631.383.9617

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