



Wednesday January 17<sup>th</sup> – January 20<sup>th</sup> 2024

Delivering from 4pm – 7pm

***Wednesday: ~ \$25***

*Chicken Schnitzel with Sauerkraut Mashed Potatoes & Lemon  
Dijon Cream.*

*Shaved Fennel, Apple & Hazelnut Salad.*

*Blackberry Gateau Basque.*

***Thursday: ~ \$25***

*Herb Crusted Beef Petit Tender with Garlic Mashed Potatoes,  
Roasted Broccoli, Red Wine Jus.*

*Roasted Beet & Spinach Salad with Walnut, Blue Cheese &  
Lemon Herb Vinaigrette.*

*Blueberry Bread Pudding with Whip Cream.*

***Friday: ~ \$25***

*Pepper & Coriander Crusted Hawaiian Albacore Tuna with  
Red Quinoa, Leek, Roasted Squash & Lemon Dill Beurre Blanc.*

*White Bean, Shaved Fennel & Endive Salad with a Lemon  
Vinaigrette*

*Blackberry Gateau Basque*

### ***Saturday: \$25***

*Vegetable Lasagna with House Made Noodles, Hand Dipped  
Ricotta, Spinach & Marinara.*

*Caesar Salad*

*Poached Pear & Almond Tart*

### ***Vegetarian Option: \$25***

*House Made Spaghetti with Parsley, Walnut & Lemon Pesto.*

*Served with sides for the day.*

### ***A la carte sides:***

Fresh Mini Baguette

24 hour cold fermented

**\$2.50**

Poached Pear with Cascadia Creamery Blue Cheese  
& Local Honey

Served with House Made Mini Baguette.

**\$7.50**

***Wine Bottles:***

*House White Wine*

***\$18***

*House Red Wine*

***\$22***

*Menu is a set menu each day with no  
substitutes available.*

*For delivery of wine we will reach out for  
proof of ID before the delivery.*

*Thank you for using Vashon Eats!  
We look forward to serving you delicious  
meals from Earthen Bistro!*