

# GOURMET MEALS-TO-GO



Midnight Braised Beef Short Rib  
Smashed fingerling potatoes, roasted seasonal vegetables, beef bordelaise  
25 per person

Roasted Moroccan Chicken Breast  
Toasted orzo, buttered broccoli, chickpea ragout  
22 per person

Grilled Berkshire Pork Chop\*  
Baby Yukon potatoes, butterscotch braised apples, seasonal vegetables  
23 per person

Four Cheese Ravioli  
Oven roasted plum tomatoes, herbed breadcrumbs, fontina fondue  
20 per person

Braised Osso Bucco  
Creamy polenta, tender seasonal vegetables, braising jus  
27 per person

All meals are served with artisan bread rolls

Place your order by 3PM for next day pick up between 9AM and 7PM.

To place an order call 805.882.0137 or email [goattogo@hotelcalifornian.com](mailto:goattogo@hotelcalifornian.com).

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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