GOURMET MEALS-TO-GO

Midnight Braised Beef Short Rib
Smashed fingerling potatoes, roasted heirloom carrots, beef bordelaise
25 per person

Seared Faroe Island Salmon*
Herbed quinoa, French green beans, preserved lemon butter
23 per person

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

Farmers Market Vegetable Primavera
Gold bar squash, crushed tomato sugo, rigatoni, torn basil
19 per person

Grilled Berkshire Pork Chop*
Mashed sweet potatoes, butterscotch braised apples, parsnips
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 completed with Artisan Bread Rolls and our Pastry Chef Ron Viloria’s choice of Dessert.

Place your order by 10PM for next day pick up between 7AM and 7PM.

To place an order call 805.882.0137 or email goattogo@hotelcalifornian.com.

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