

DINNER SUBSCRIPTION MENU

March 25 - 28

Wednesday - Saturday 4 - 6 p.m.

Call 515-327-7427 or

Email dinnersubscription@table128bistro.com

Orders for next day closed at 7:00 p.m.

Please, no modifications or substitutions.

7% tax + 15% gratuity will be added to total bill

DINNER FOR 4 \$80

Includes 2 Salads, choice of 4 entrees + 1 dozen cookies

SALADS (includes 1 of each)

Brussel Sprouts gf

prosciutto | marcona almonds | shaved manchego | mustard seed vinaigrette | parmesan

Arcardia Salad vg/gf

balsamic vinaigrette | crumbled goat cheese | shaved red onion | grape tomato | carrot & cucumber

MAINS

(pick 2 from each category)

Category #1:

Meatloaf¹ gf

ground angus | egg | herbs | sharp cheddar | green chili whipped potato | green beans | salsa verde (tomatillo, white onion, garlic, parsley, lime, jalapeno)

Salmon¹ gf

grilled norwegian salmon | salsa verde (tomatillo, white onion, garlic, parsley, lime, jalapeno) | green beans | lentil salad (lentils, herbs, red pepper, vegetable stock, champagne vinegar)

Category #2:

Vegetarian vg/gf

jerked sweet potatoes | hominy | charred tomato reduction | kale & goat cheese

Chicken Breast¹ gf

tomato & green pepper ragout (onion, garlic, white wine, paprika) | olive oil | white rice

A LA CARTE

SOUP - \$15 quart only (4 servings per quart)

Mushroom Bisque & Brie vg

mushrooms | mushroom stock | brie | kiss of truffle oil (chives, salt, sherry, potato)

White Cheddar & Poblano vg/gf

sharp white cheddar | vegetable stock | roasted poblano peppers | cumin | cilantro (green chili, paprika)

ADDITIONAL COOKIES - \$6 Dozen

WINE

Alois Lageder Pinot Grigio - Trentino/Alto Adige, Italy \$19

Trione Sauvignon Blanc - Russian River Valley, California \$25

Itxas Harri Garnacha Rose - Spain \$15

Brooks Pinot Noir - Oregon \$21

Matthiasson Cabernet Sauvignon - Napa Valley, California \$31

GF | gluten-friendly GF2 | modified gluten-friendly
VG | vegetarian VGN | vegan

¹Consumer advisory: thoroughly cooking foods of animal origin such as beef, raw eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.