### **™ HOLIDAY**

# PRE-ORDER INQUIRY FORM 5



Cutoff for Holiday pre-orders is Monday December 19th at noon.

Email your inquiry form to orders@primalmt.com. We will respond within 24 hours.

	-	DICKLID DATE:	Estimated Number
ONTACT INFO:	P	PICKUP INFO:	

NAME: PICKUP DATE: Estimated Number of people eating:

EMAIL: PHONE: PICKUP TIME: \_\_\_\_\_\_

#### **POULTRY**

Turkey Whole (\$5.79/lb) Turkey Breast (\$7.79/lb) Goose Whole (\$22.99/lb) ADD ON: +\$30.00

BONE IN

Duck Whole (\$14.99/lb) Duck Breast (\$24.99/lb) Foie Gras (\$74.99/lb)

BONELESS

Brined, trussed, seasoned and ready to roast in your oven!

**BEEF** (Minimum roast size 3lbs)

Prime Rib Roast (\$36.99/lb\*) Choice Rib Roast (\$22.99/lb\*) Prime

BONE IN or BONE IN or BONELESS BONELESS

Prime Chateaubriand (\$45.99/lb\*)

Choice Chateaubriand (\$29.99/lb\*)

ADD ON: +\$30.00

French tied, seasoned and ready to roast in your oven!

#### **PORK**

Pork Roast with Toasted Apple Shallot Stuffing (\$18.99/lb\*) Spiral Cut Glazed Ham (\$18.99/lb\*)

BONE IN or BONELESS

S GAME (Market price. Subject to availability)

Bison Tenderloin Roast Bison Rib Roast Lamb Rack Leg of Lamb Roast Elk Rack

BONE IN or BONELESS

FISH (Market price. Subject to availability)

Shrimp Salmon Filet Scallops Oysters King Crab Legs

RAW or COOKED Halibut (Frozen) Swordfish Caviar

#### SIDES (Small serves 2-3 / large serves 4-6)

Green Bean Amandine (\$9.49/lb) Scalloped Potatoes (\$9.49/lb) Roasted Vegetables (\$9.49/lb)

SM LG SM LG SM LC

Mashed Potatoes (\$9.49/lb) Rosemary Honey Glazed Carrots (\$9.49/lb) Garlic Parmesan Broccolini (\$9.49/lb)

SM LG SM LG SM LG

Wild Rice w/ Lions Mane and Oyster Mushrooms (\$10.49/lb)

SM LG

#### SAUCES

Turkey Gravy (160z) Horseradish Cream (80z) Apple Mostarda (80z)

Veal Demi Glace (5-80z) Burgundy Mushroom Sauce (80z)

## DESSERTS (Small serves 3-4 / large serves 5-7)

Mixed Berry Crumble (\$9.49/lb) Apple Pie (10" for \$26) Vanilla Whipped Cream (160z \$7)

SM LG

Chocolate Lava Cake (individual \$7) GF Vanilla Brulee Cheesecake (individual \$7)

ORDER DATE: \_\_\_\_\_\_

DEPOSIT AMT: \_\_\_\_\_

TAKEN BY: \_\_\_\_

OFFICE LISE:

### **DWINE SELECTION**

#### >> SPARKLING

#### Couer de la Reine Cremant de Loire (\$23)

BLEND 1/3 CHENIN BLANC, 1/3 CHARDONNAY, 1/3 CABERNET FRANC

Lovely aroma of white peach, almonds and honeysuckle with fine bubbles that lift the citrus, quince and chamomile flavors.







RECOMMENDED PAIRINGS: Lean Fish, Shellfish, Poulty, Desserts



#### Champagne Thiénot Cuvée (\$135)

BRUT CHAMPAGNE 2008

Notes of dried fruits and nuts, such as hazelnut and pistachio, as well as aromas of lightly buttered brioche and candied lemon. The palate is generous and fresh with a creamy effervescence and great length.

RECOMMENDED PAIRINGS: Mild Soft Cheese, Oyster, Shellfish, Salmon, Pork











#### **WHITE**



#### Daou Vineyards (\$25)



**CHARDONNAY 2021** 

The palate is lush and silky, with mouth filling flavors of sweet honeydew melon, mango, pineapple and vanilla crème brûlée.

















#### Domaine Marie Berenice Bandol Rose (\$38)

Has citrus flavors and a very long finish, a good fatness.

RECOMMENDED PAIRINGS: Vegetarian Dishes, Grilled Meats, Shellfish





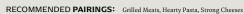


#### **№** RED

#### Tenuta Santa Maria (\$34)

VALPOLICELLA RIPASSO

Medium body and complex flavor profile make this wine a great pairing with a wide range of foods.









OTY

### Margaux de Brane (\$39)

BORDEAUX 2016

Alluring lilac and black tea notes lead off, followed by a soft-edged mix of cherry and plum compote flavors, backed by singed sandalwood details on the finish.

#### RECOMMENDED PAIRINGS: Beef, Lamb, Game











#### Marchesi di Gresy (\$65)

BARBARESCO MARTINENGA 2018

Scents of fresh cherries and rose petals, tangy red berry flavors, tart cherry and star anise.

RECOMMENDED PAIRINGS: Red Meat, Mature Cheeses, Pasta, Game







