



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Breakfast 2016

Room Temperature/Cold Items

Assorted Housemade Seasonal Breakfast Breads

1.5 pieces of miniature breads for each person.

Petit French Croissants

Freshly baked plain and chocolate mini croissants.

1.5 pieces per person.

Savory Pastry of the Day

Filled with seasonal organic veggies and cheeses.

Bagel Platter

Locally-made assorted bagels served with cold-smoked NW lox, Gina Marie cream cheese, capers, sliced onion and lemons.

Fresh Fruit Platter

Local Organic Yogurt

Soy Yogurt

Yogurt Parfaits

Locally-made honey yogurt, housemade granola and local fruit parfaits served in compostable corn plastic tumblers.

(Deconstructed for an additional charge)

Hot Items

House Breakfast Sandwich

Fried cage-free egg, NW ham and Beecher's cheddar on ciabatta roll with lemony hollandaise.
Can be vegetarian.

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Breakfast Burrito

Scrambled cage-free eggs, local bacon, Beecher's cheddar rolled in an organic whole wheat tortilla. Housemade salsa on the side. Can be vegetarian.

Breakfast Quesadilla

Scrambled cage-free eggs, local black beans, Beecher's cheddar, housemade chicken sausage crumbles, whole wheat organic tortilla. With sour cream and housemade salsa on the side. Can be vegetarian.

Seasonal Scramble

Ingredients vary with the season. Please inquire.

Northwest Scramble

With house-smoked local salmon, mushrooms and Willamette Valley Chive Havarti.

Brioche French Toast

Served with organic maple syrup.

Add fresh berries, roasted pears, cinnamon apples or caramelized bananas, as available. \$1.00.

Seasonal Frittata

Cage-free eggs with seasonal veggies and local cheeses. Please inquire.

(add meat for an additional charge)

Artemis House Porridge

Local brown and wild rice, whole organic oats and quinoa, slow cooked with cinnamon and organic maple syrup. Served with milk or soy milk and local, seasonal fresh or dried berries (or raisins).

On The Side

Country Breakfast Potatoes

Local potatoes, roasted with fresh seasonal herbs. With organic ketchup on the side.

Hard-boiled Cage-Free Egg

Scrambled Cage-Free Eggs (2 ea.)

Organic Tempeh and Red Bean Patty

Chicken Sausage (1 link)

Local Bacon (2 thick slices)

Northwest Smoked Ham (1 thick slice)

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Beverages

Coffee and Tea Service

Portland Roasting coffee and Numi teas with organic cane sugar and half-and-half.

Columbia Gorge Organic Juices

Orange, grapefruit, or apple cider. Serves 8-10.

Bulk Spring Water

5 gallons with compostable corn plastic tumblers.

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Brunch 2016

Please choose from our Breakfast menu and Appetizer Platter menu as well as from our items below.

Entrees

Vegetable and Polenta Torta

Creamy polenta baked with seasonal vegetables and served with housemade tomato sauce.

Cheddar, Tomato and Caramelized Onion Tart

Beecher's cheddar and caramelized onions with fresh summer and/or organic tomatoes baked in a flaky crust and served with arugula salad.

French Toast Bread Pudding

Brioche bread pudding with cinnamon and raisins. Served with organic maple syrup.

Quiche

Local and organic ingredients or classic quiche Lorraine.

Lemon Ricotta Pancake Puffs

Mini pancake puffs served with organic lemon curd.

Bruleed Ruby Red Grapefruit Wedges

In season only.

Tea Sandwich Platter **

Mini sandwiches to include house-smoked salmon with dill, capers and cream cheese; English cucumber, watercress and lemon; and radish, butter and local sea salt.

Chilled Extra Large Shrimp

Poached in a court bouillon, chilled and served with seasonal organic house ketchup or classic cocktail sauce.

Mini Biscuits

Housemade buttermilk biscuits filled with tarragon chicken salad with apricots and almonds or with local bacon and maple butter.

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Artemis Yukon Gold Latkes

Potato pancakes made with local Yukon golds and served with housemade applesauce and sour cream.

Beverages

Bloody Mary Bar

Build-your-own, featuring our mix made with organic tomato juice, horseradish, hot sauce and Worcestershire sauce, with local vodkas with pepperoncini, stuffed olives, house pickled veggies, and slices of local salumi.

Mimosas

Local sparkling wine and organic orange juice.

Coffee and Tea Service

Portland Roasting coffee and Numi teas served with organic cane sugar and half-and-half.

Fruit Juices

Organic orange, grapefruit or apple cider. Serves 8-10.

*Contains raw egg.

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Lunch Desserts - Year Round 2016

Artemis Cookies

Chocolate chip, oatmeal raisin, ginger molasses.

Artemis Brownies

Decadent and delicious.

The Blondies

Moist and butterscotch-y.

Gingerbread Squares

Mildly spicy, served with citrus whipped cream on buffets.

Artemis Seasonal Fruit Crisp Bar

Our famous crisp bar features the best of what's in season with a shortbread crust and oat crisp topping.

Lemon Bars

Organic lemon and shortbread crust.

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Appetizer Displays - Year Round 2016

(minimums may apply)

Seasonal Vegetable Display **+

Featuring seasonal fresh, marinated, pickled, roasted and/or grilled veggies with housemade aioli.

5.75

Local Cheese Display

Local artisan cheeses, Freddy Guys hazelnuts, olives, local fruit preserves and chutneys, baguette and housemade crackers.

7.75

Bruschetta Display

Grilled baguette and focaccia slices served with your choice of three spreads: local mushroom; olive and fig tapenade; pea pesto with Brindisi; white bean and rosemary; or creamy spinach.

6.75

Mediterranean Display

Organic chickpea, lemon and mint spread served with marinated feta, fresh and pickled veggies, capers, olives and grilled pita.

6.75

Mini Sandwich Display *+**

Delicious chef's choice mini sandwiches featuring local meats, cheeses, our housemade condiments and pickled veggies on a variety of Grand Central breads.

Two mini sandwiches per guest.

8.00

Bagna Cauda Spread Display

Italian-inspired, roasted garlic, olive oil, anchovy, smoky paprika and cream cheese spread with green olives and grilled baguette.

6.75

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Antipasto Display

Assortment of cured meats, rillettes, olives, pickled veggies, sun-dried tomato and roasted garlic pesto, housemade crackers and baguette.

8.75

Northwest Display

House-smoked local salmon mousse, Rogue Creamery blue cheese, candied Oregon hazelnuts, pickled local beets and baguette.

9.75

Willamette Valley Fondue

Assorted Willamette Valley cheeses melted with local Riesling and served with crusty bread and seasonal fruit and veggies.

10.75

add grilled local sausages, 4.00

Skewer Display **+

Your choice of three from the following: rosemary and garlic marinated local lamb; lemon and herb marinated local chicken breast; caraway and cumin local beef tenders; soy and ginger tofu; seasonal veggie. Seasonal fish or shrimp available. P/A—please inquire.

Served with a trio of complimentary dipping sauces.

9.75

Seafood Display

Chilled shrimp with classic cocktail sauce, mussels with sauce verte, house-smoked local salmon on housemade cracker with tomato chutney and Gina Marie cream cheese.

11.75

Spanish Sampler Display

Wedges of Spanish tortilla—thinly sliced potato layered with onion, garlic and egg—served with Romesco sauce, olive tapenade montaditos, pickled Spanish anchovy and parsley pesto montaditos and shaved CHOP chorizo salami.

11.75

Greek Display **+

Garlic, mint and oregano grilled local chicken or lamb skewers with lemon tahini dipping sauce, housemade hummus, marinated Kalamata olives, roasted peppers, pepperoncini, marinated feta and grilled pita.

10.75

add local lamb, 3.50

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Sliders Display (3 per order) *+**

(full-serve events only)

Choose from our list of local and delicious choices:

Local beef burger with white cheddar, bacon and garlic aioli; local lamb and feta burger with tzatziki and pickle onion; Asian-spiced local chicken burger with jalapeno pickled carrot slaw and sriracha aioli; cumin-spiced local chicken burger with green chile and chipotle aioli; Oregon bison burger with blackberry chipotle bbq sauce and smoked gouda; local pulled pork with house bbq sauce; black bean cake with queso fresco, citrus slaw and cumin carrots. Other seasonal choices are summer tomato, basil and fresh mozzarella or roasted root vegetables with crimson lentil spread and parsley pesto.

10.75

Asian Display **+

Fresh salad rolls with house-smoked salmon or tofu with chili lime sauce; crispy chicken wontons with minted vinegar dipping sauce; Togarashi-spiced pork meatballs with five-spice mustard sauce; and fresh veggies with sesame-ginger aioli.

13.00

*add Ahi Poke *** (as available) with wonton crisps, 5.50*

*Contains raw egg.

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Hors D'Oeuvres - Year Round 2016

Walnut Rosemary Shortbread

With fromage blanc and local seasonal fruit chutney.

Housemade Flatbread

With Truitt Brothers chickpea puree with mint, lemon and feta.

Polenta Box

Crisp organic polenta box filled with seasonal tapenade.
(Can be vegan.)

Phyllo Pastries:

Pastilla

Moroccan-inspired with local chicken, almond and cinnamon;

Borek

Feta, herbs, honey, pistachio and lemon;

Tiropita

Greek-inspired with feta and spinach

Chicken Skewer

Local chicken grilled and served with lemon tahini garlic sauce, chimichurri or romesco.

Poached Shrimp

Poached in court bouillon and served with seasonal housemade ketchup or classic cocktail sauce.

Salad Rolls

Your choice of house-smoked PNW salmon or tofu with cilantro, mint, Asian pear, carrot and cucumber with sweet chili dipping sauce.

Chicken Crostini *+

Local chicken breast pounded thin, rolled and stuffed with our seasonal filling.
Served sliced on a crostini with fresh herb aioli.

Taquitos

Ancho-braised beef, chicken, or black bean filling with mole or chile verde dipping sauce.

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Chef's Seasonal Soup

The best of the season, served in a demitasse cup or shot glass, depending on season, with herb garnish.

Steak and Potato Skewer **+

Local rosemary-roasted potatoes with local herb- and garlic-marinated grilled beef served on a skewer with housemade steak sauce.

Mini Herb Biscuits

Housemade buttermilk biscuits filled with tarragon chicken salad with apricots and almonds.

Grilled Shrimp

Marinated and grilled and served on a five spice wonton crisp with ginger edamame pesto.

Tortellini Skewer

Locally-made cheese tortellini, marinated ciligene mozzarella and seasonal vegetable with basil.

Mini Grilled Cheese

Beecher's white cheddar, havarti and tomato chutney on mini brioche.

Pork Rillettes

Housemade rillettes on Little T's spelt toast with house pickles and whole grain mustard.

Smoked Salmon Mousse

Served on housemade pumpkin seed crackers.

Tofu Skewers

Turmeric-marinated tofu seared and served on a skewer with dill turmeric sauce.

Roasted Potato with Romesco

Roasted mini potato with housemade Romesco and pimenton aioli. Can be vegan.

Salmon Skewer **+

Honey lavender-glazed salmon on a skewer, served with Meyer lemon marmalade.

Chevre and Mushroom Beggars Purse

With sautéed cremini mushrooms, thyme and garlic

Dungeness Crab Salad

On shredded carrot pancake.

(May be subject to market fluctuation)

Salmon Cracker

House-smoked salmon with goat cheese, tomato chutney and scallions on housemade crackers.

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Seared Sacred Sea Tuna **+

Albacore tuna loin seared and sliced and served with a mustard miso sauce on a star anise wonton crisp or jasmine rice cake.

Crab Cakes *+

Dungeness crab with spicy remoulade or caper dill aioli.
(May be subject to market fluctuation.)

Seared Beef Crostini *+**

Local beef seared and sliced and served on a garlic crostini with Mama Lil's pepper aioli.

BBQ or Cuban Pork

Local pork braised with either housemade bbq sauce, or with mojo, and served on a mini bun with citrus cabbage and house-pickled veggies.

Crispy Chicken Confit

Local chicken cooked slowly in chicken fat, crisped and served on duck fat-roasted cornbread with local cherry jam.

Carrot Roulade

Light delicious shredded carrot roulade filled with fromage blanc and seasonal vegetables.

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Salads and Sides - Year Round 2016

Artemis Salad

Local organic greens with seasonal vegetables and balsamic vinaigrette.
add goat cheese for an additional charge

Couscous

With chives and butter or with dried fruit and fresh herbs.

Polenta Wedges

Organic polenta made with butter and cheeses, cut in wedges and roasted.

Jasmine Rice

Lundberg Farms local jasmine rice steamed in saffron tea and finished with butter;
or with toasted almonds, lemon butter and parsley.

Brown Rice Pilaf

Lundberg Farms blend of local wild and brown rices, cooked with aromatics, mushrooms and herbs.

Whipped Potatoes

Local Russets whipped with either extra virgin Arbequina olive oil or with cream and butter.

French Potato Salad

Local red potatoes, capers, shallots, tarragon and red wine vinaigrette.

Roasted Baby Potatoes

Organic baby potatoes and/or fingerlings roasted in olive oil with garlic and herbs.

Baby Spinach Salad

Organic baby spinach with crisp bacon, Rogue Creamery blue cheese, roasted seasonal fruit and balsamic vinaigrette.

Quinoa Panisse Cake

Classic grain and bean side dish, cut in triangular wedges and oven-browned,
served with tomato chutney or sauce verte.

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Arugula Salad

With organic lemon, olive oil and shaved Willamette Valley Brindisi cheese.

Risotto Cake

Organic Arborio risotto made with Willamette Valley Fontina, formed into a cake and seared.

Braised Green Lentils

Red-wine-braised green lentils with mirepoix and tomato.

Artemis Unwedged Salad

Crisp local lettuce and chicories (as available), bacon lardons, house-pickled onions, local blue cheese crumbles, croutons and our housemade local creamy blue cheese dressing.

Classic Caesar Salad *+

Leaves of romaine, Parmesan and croutons with classic Caesar dressing with anchovy, garlic, lemon and olive oil.

Potato and Goat Cheese Torte

Layers of potato and goat cheese baked with cream, butter and caramelized onions.

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Dinner Entrees - Year Round 2016

Seared Chicken Breast

Herb-marinated local chicken breast, pounded thin, seared and served sliced with house-preserved lemon caper butter sauce or seasonal sauce.

Wild Mushroom Tart

Sauté of local mushrooms, leeks and thyme with an egg and cream custard, baked in a pastry crust.

Northwest Phyllo Purse

Local vegetables and green garbanzos wrapped in phyllo and served with romesco sauce.

Stuffed Portobello

Marinated mushroom stuffed with white beans, quinoa, vegetables and cheese and served with seasonal sauce. *(can be vegan)*

Panisse Cake

Chickpea flour cooked with herbs, cut into cakes and sautéed. Served with local vegetables and organic tomato coulis.

Polenta Torta

Creamy polenta layered with seasonal veggies and served with our housemade tomato sauce.

Painted Hills Petite Beef Filet ^{+}**

Marinated with garlic and herbs and grilled. Served sliced with your choice of romesco sauce, horseradish cream, chimichurri or salsa verde.

Balsamic-Glazed Pork Loin

Local pork loin marinated and roasted and served with whole grain mustard pan sauce with seasonal stone fruit, apples or dried Italian plums.

Herb-Roasted Frenched Chicken Breast

Local skin-on chicken breast, marinated in garlic and herbs and pan seared. Served with seasonal sauce.

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Grilled Local Lamb **+

Marinated in garlic, sumac and herbs. Grilled and served on skewers with skordalia sauce or lemon tahini sauce.

Bavette Steak **+

Local beef rubbed with cracked cumin, caraway seed and black peppercorns. Grilled and sliced and served with Pinot Noir butter, Korean marinade or chimichurri.

Chicken Roulade

Local chicken pounded thin and rolled and filled with sage, fontina and seasonal greens and served with either pan sauce or balsamic reduction.

Roasted Rock Fish

Local fish rubbed with Berbere spices and roasted. Served with house-preserved lemon caper butter sauce.

Pan-Seared True Cod

Local fish served with our roasted red onion vinaigrette.

Stuffed Pork Chop

Local pork chop stuffed with goat cheese and seasonal greens and served with seasonal housemade chutney.

Braised Braciola

Local beef pounded thin, rolled and stuffed with herbs, spinach, greens and cheeses and simmered until tender in our house tomato sauce. Served sliced.

Salmon Filet **+

Local salmon filet, grilled or pan-seared and served with dijon cream, sauce verte or other seasonal sauce.

Braised Short Ribs

Either lemongrass ginger or red wine-braised local short ribs, braised till meltingly tender and served with their braising juices.

Market Price

Halibut

(in season)

Herb-marinated and seared. Served with red wine butter sauce, lemon pan sauce or sauce verte.

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Dinner Desserts - Year Round 2016

Full-Size Desserts

Tart Lemon Tart

With shortbread crust, organic lemon and crème fraiche.

Coconut Layer Cake

Layered with organic lemon curd.

Buttermilk Panna Cotta

Served in ramekins, with choice of seasonal fruit and an herbed shortbread cookie.

Seasonal Fruit Galette

Seasonal fruit wrapped in a flaky buttery crust with spiced cream.

Bittersweet Chocolate Decadence

Flourless chocolate cake with rich ganache topping and fruit in season.

Seasonal Fruit Shortcakes

Buttery shortcake with seasonal fruit filling and whipped cream.

Seasonal Fruit Crisps

Seasonal fruit compote with oat, brown sugar and butter topping. Served with whipped cream.

Chocolate Pots de Crème

Rich and chocolately with whipped cream and housemade cookie;
or with toasted meringue and graham tuille.

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Mini Desserts

(minimum 4 dozen)

Mini Cream Puffs

With seasonal cream filling and powdered sugar.

Mini Fruit Tarts

With pastry cream and seasonal fruit topping.

Mini Lemon Tarts

Organic lemon curd and whipped cream.

Mini Chocolate Tarts

With chocolate ganache and shaved chocolate.

Mini Polenta Cake Bites

With cream filling, citrus syrup and seasonal fruit.

Mini Chocolate Decadence Bites

Just as rich as the full-size, but just a bite at a time!

Mini Seasonal Crumb Pies

Individual seasonal fruit pies with crumb topping.

Grand Marnier Brownie

The Artemis Brownie doused in Grand Marnier syrup with candied orange garnish.

Mini Cookies (2 per order)

Assorted flavors. Please ask for current assortment.

Mini Salted Pecan Bourbon Bites

Nutty caramel filling on a shortbread crust.

Goat Cheese Truffles (2 per order)

Assorted Mini Desserts (2 per order)

Chef's choice assortment or mini desserts, featuring what we're doing now.

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Snacks 2016

Cheese Straws

Flaky buttery pastry baked with herbs and cheese.

Roasted Pumpkin Seeds

Local sustainably-grown and harvested plump pumpkin seeds, roasted with curry powder, cayenne and salt.

Deviled Eggs

Local cage-free eggs with one of our rotating list of fillings and toppings such as pickled asparagus, smoked trout, pickled beets, and classic bacon.

Cheese Coins

Shortbread-like savory cookies made with cheddar and parmesan.

Chips n' Salsa

House-fried tortilla chips with our house tomato salsa (other salsas available seasonally).

Fried Chickpeas

Local chickpeas fried till crispy and tossed with cumin and salt.

Roasted Edamame

Roasted edamame with local dried cranberries.

Cookie Dough

Your childhood treat! Small bites of raw chocolate chip dough on skewers.

Mint Meringues

Light and minty sweet treats that melt in your mouth (and freshen your breath!).

Spiced Nuts

A variety of roasted and spiced nuts.

Maple Nut Popcorn

Housemade popcorn with pecans and organic maple syrup.

Our farmers, ranchers and artisan food vendors:

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Granola Bars

Vegan and gluten-free and housemade.

Corn Doggies

Pieces of Olympia Provisions hot dogs dipped in our cornmeal batter and deep fried.
Served with beer mustard.

Chips n' Dip

Housemade potato chips served with our onion dip made with red onions and balsamic vinegar.

Date Walnut Squares

Raw treats made with dates, walnuts and other dried fruits.

Hummus Trio with Pita Chips

Housemade hummus trio: roasted beet, spicy red pepper and traditional (or a seasonal special)
served with our cumin-dusted pita chips.

Pimiento Cheese

The classic dip made with cheddar, mayo and red peppers, served with crostini and veggies.

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www.artemisfoods.com

503.233.8539



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Heavy Appetizers & Late-Night Snacks 2016

Five Spice Pork Meatballs *+

Meatballs made with local pork and Asian spices and served with lemon soy aioli.

Artemis Jojo's *+

Local potatoes (or yams in season) sliced into wedges and roasted.

Served with lemon parmesan aioli.

Loaded Baked Potatoes

Mini roasted potato cups filled with sour cream, cheddar cheese, bacon and chives.

Sloppy Joe Sliders

Local ground bison cooked with peppers and tomato and served on mini brioche buns.

Meatloaf-Stuffed Mushrooms

Local mushrooms stuffed with housemade beef meatloaf.

Hot Dog Biscuit Bites

Mini biscuits filled with pieces of Olympia Provisions hot dog and pickled mustard seeds.

Garbanzo Croquettes

Fried chickpea cakes with lemon tahini dipping sauce.

Bacon Cheese Gougeres Mini Sandwiches

Our cheese gougeres filled with bacon and sliced Beecher's cheddar with our housemade tomato chutney.

Brisket Mini Sandwiches

Braised local beef brisket with pickled beet horseradish mayo with Willamette Valley dill Havarti.

Griddled Mortadella Skewers

Locally-made mortadella, griddled and skewered with grilled lemon pieces and fresh mozzarella.

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Marshmallows

Housemade marshmallows, plain or our current flavor, served with chocolate sauce and graham cracker crumbs on the side.

Mac n' Cheese

Ours features Beecher's cheddar and combines other supporting players. Served in individual cups with crispy breadcrumb topping.

Pot Pies

Mini pies, made with either local chicken breast or tender local beef, with carrots, celery and onions.

Ham and Cheese Croissants

Mini croissants filled with sliced ham, smoked gouda and maple mustard.

Pimiento Cheese Platter with Grilled Bread and Veggies

The classic, made with mayo and local cheddar and served with grilled bread and fresh veggies.

Beer and Cheese Fondue

Locally-brewed beer and Beecher's cheddar melted to perfection and served with mini housemade pretzel bites (and/or mini OP hot dog bites).

*Contains raw egg.

**Beef, lamb, tuna and salmon are cooked to just how we like it!

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

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