



HEATING INSTRUCTIONS

Remove the lids from the tins prior to baking

STEAKS

Preheat the oven to 350 degrees.

Medium-Rare: Cook to an internal temperature of 115 degrees.

Medium-Well: Cook to an internal temperature of 130 degrees.

*Put thicker steaks in the oven longer

CHATEAUBRIAND

Preheat the oven to 350 degrees. Cook for 20-25 minutes then check temp for desired doneness.

Follow temperature guidelines for steaks.

THE PRIME RIB

Note: The Rib is already pre-seasoned.

Remove the packaging and set rib out at room temperature for 20 minutes.

Preheat the oven to 450 degrees. Place rib on in the roasting pan lid off and put in the oven then reduce oven temperature to 350 degrees. Depending on your desired doneness, let it cook between 10 - 13 minutes per lb. Use a meat thermometer to check the roast. Remove at 105 degrees for rare; 115 degrees for medium rare; 125 degrees for medium; and 140+ degrees for well done. Let the roast rest at room temperature for 10 minutes, then slice and serve.

We suggest serving this at Medium for the best experience

KUROBUTA HAM

Oven temperature: 300-325 degrees. Cook to an internal temperature of 165 degrees.

(approximately 1.5-2 hours). Low & Slow to keep the ham from drying out.

SPRING VEGETABLES, HERB ROASTED POTATOES

& AU GRATIN POTATOES

Oven temperature: 350 degrees

Cook to an internal temperature of 165 degrees. (approximately 20-25 minutes)

CREAMED SPINACH

Oven temperature: 350 degrees

Cook to an internal temperature of 165 degrees.
(approximately 20 minutes)



HEATING INSTRUCTIONS

CRAB CAKES

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 20 minutes)

Top with apple slaw and serve with remoulade sauce.

GRILLED KING SALMON & CRAB CRUSTED HALIBUT

Preheat the oven to 350 degrees.

Cook to an internal temperature of 155 degrees (approximately 15-20 minutes)

Baste with Tarragon Butter

BACON MAC & CHEESE

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 20 minutes)

WHITE CLAM CHOWDER

Place Chowder in a saucepan over medium-high heat and bring to a simmer for approximately 10 minutes to reach an internal temperature of 165 degrees.

STRAWBERRY RHUBARB COBBLER

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 20 minutes)

CHOCOLATE CHIP COOKIE DOUGH

Preheat the oven to 300 degrees. (approximately 12-14 minutes)