

Christmas To-Go Heating Instructions

Tellers: An American Chophouse, Prime: An American Kitchen & Bar, and H2O Seafood & Sushi

Chili Almonds

- These are ready to snack on while you heat up the remainder of your meal. Enjoy!

Baked Penne Bolognese

- Preheat oven to 350°F.
- With top covering on, bake for 20 minutes.
- Remove cover and bake for another 5-8 minutes, until the top is golden brown.
- Slice into squares and serve.

Roasted Fingerling Potatoes

- Preheat oven to 400°F.
- With top covering on, bake for 15 minutes.
- Remove cover, mix, and heat for another 5 minutes.
- Remove from oven, transfer to a serving dish, and enjoy.

Brussels Sprouts

- Preheat oven to 350°F.
- With top covering on, bake for 15 minutes.
- Remove cover, mix, and heat for another 5 minutes.
- Remove from oven, transfer to a serving dish, and enjoy.

Herb Crusted Prime Rib

- Preheat oven to 450°F.
- Place on a roasting rack or leave in the pan it came in. With the fat side up; roast for 15 min.
- Reduce heat to 325°F and continue roasting approximately 1 1/4 hours for medium rare (when thermometer registers 120-125°F before resting) or until desired doneness.
- Transfer roast to cutting board; loosely tent with foil and let rest for 15 minutes. Slice roast across the grain, serve, and enjoy.

Mushroom Tarragon Gravy

- Transfer gravy to a sauce pot and heat over low heat until it reaches a simmer.
- Alternatively, you can transfer to a microwave safe bowl and heat up in two-minute increments, stirring in-between, until your gravy has reached your desired temperature.

Eggnog Bread Pudding

- Preheat oven to 350°F.
- With top covering on, bake for 20 minutes.
- Remove cover and bake for another 3-5 minutes, until the top is golden brown.
- Top with Crème Anglaise, serve, and enjoy.