


PRIMAL ALCHEMY PROVISIONS

WEEKLY PACKAGES


Packaged for easy heat and serve, each of our home meal options can accommodate up to 4 people.

 Indicates Vegan Offerings

MONDAY

- Braised Beef Short Ribs w' Coffee Char Siu Sauce** \$60.00
Honey Butter Ginger Carrots
Roasted Garlic Mashed Potatoes
Organic Salad, Shaved Carrots, Pickled Red Onion, Toasted Almond, & House Vinaigrette
-  **Miso Roasted Tofu w' Shallot Marmalade** \$50.00
Jasmine & Wild Rice w' Coconut & Cilantro
Organic Salad, Shaved Carrots, Pickled Red Onion, Toasted Almond, & House Vinaigrette


TUESDAY

- Beef Bourguignon w' Pinot Noir, Pearl Onion, Mushrooms & Thyme** \$60.00
Charred Broccoli w' Chili & Lime Zest
Garlic Herb Noodles
Organic Greens w' Toasted Hazelnuts, Pickled Pears & House Vinaigrette
-  **Vegan "Pot au Feu" w' Carrots, Mushrooms, Pearl Onion, Pinot Noir & Thyme** \$50.00
Garlic Herb Noodles
Organic Greens w' Toasted Hazelnuts, Pickled Pears & House Vinaigrette

WEDNESDAY


- Carolina Gold BBQ Pulled Pork** \$60.00
Classic Potato Salad w' Celery, Dijon & Herbs
Ancho Chili Roasted Cauliflower
Tangy Napa Cabbage Slaw w' Sweet Peppers & Carrots
-  **Smoked Mushrooms w' Vinegar Pepper Sauce** \$50.00
Vegan Potato Salad w' Cilantro Mojo
Tangy Napa Cabbage Slaw w' Sweet Peppers & Carrots

THURSDAY


- Braised Beef Short Ribs w' Coffee Char Siu Sauce** \$60.00
Honey Butter Ginger Carrots
Roasted Garlic Mashed Potatoes
Organic Salad, Shaved Carrots, Pickled Red Onion, Toasted Almond, & House Vinaigrette
-  **Miso Roasted Tofu w' Shallot Marmalade** \$50.00
Jasmine & Wild Rice w' Coconut & Cilantro
Organic Salad, Shaved Carrots, Pickled Red Onion, Toasted Almond, & House Vinaigrette

PRIMAL ALCHEMY PROVISIONS

FRIDAY

BBQ Chicken Chili w' Guajillo Puree, Honey & Tomato	\$60.00
Sweet Corn Pudding w' Grilled Corn Salsa & Crema Fresca Brown Butter Green Beans Organic Green Salad w' Roasted Pineapple, Candied Walnuts & House Vinaigrette	
 Charred Eggplant w' Golden Raisin Agrodolce	\$50.00
Farro w' Garden Herbs & Basil Oil Organic Green Salad w' Roasted Pineapple, Candied Walnuts & House Vinaigrette	

SATURDAY

Moroccan Chicken Tagine w' Apricots, Walnuts, Pomegranate Molasses & Mint	\$60.00
Balsamic Roasted Onions & Sweet Peppers Turmeric Garlic Rice Kale Salad w' Pickled Carrots, Shaved Radish & Spanish Sherry Vinaigrette	
 Chickpea & Roasted Squash Tagine w' Tomato, Toasted Walnut & Pomegranate Molasses	\$50.00
Turmeric Garlic Rice Kale Salad w' Pickled Carrots, Shaved Radish & Spanish Sherry Vinaigrette	

PANTRY ITEMS

Tortilla Chips & Salsa Quemada Bag & 8 oz.	\$10.00
Roasted Garlic Mashed Potatoes 32 oz. Aluminum Pan	\$10.00
Smoked Beet Hummus 8 oz.	\$8.00
Romesco Dip 8 oz.	\$8.00
Creamy Olive Tapenade 8 oz.	\$8.00
LBC Kumquat Marmalade 4 oz.	\$6.00
Chef Paul's House Cured California Farm Raised Pork Charcuterie 28 g.	\$6.00
Caraway Mustard 4 oz.	\$6.00

HOW TO ORDER

To fulfill your request, we'll need to receive your order by 12:00pm the day before.
Order minimum is \$50

CLICK HERE TO PLACE YOUR ORDER or visit primalalchemy.com/provisions