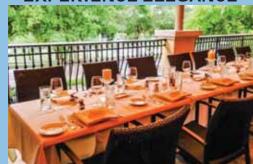
# Weekly Sale Market Grocery Store Sale Prices Effective 12/05-12/11/2024

# ANTONIO'S PRIVATE DINING EXPERIENCE ELEGANCE

Antoniosonline.com (407)645-1039





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NY STRIP STEAK\_AGED 28 DAYS Only \$22.97 Reg \$24.99 Per/lb



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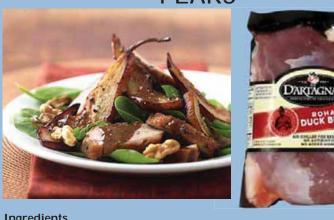
Jax Y3 Cabernet

North Coast

Only \$24.97

Reg. \$26.99

### Antonio's Recipes **DUCK BREAST WITH ROASTED PEARS**





#### **Ingredients**

2 ea 1 lb D'Artagnan Rohan Duck Breasts

6 ea Garlic Cloves

1/4 tsp Cinnamon

2 ea Pears, Halved, Cored and Cut lengthwise into eighths

1/4 cup Dry Marsala Wine

2 tbsp Honey

Fine Sea Salt

#### Directions

1. Pat duck dry and trim off any excess fat.

- 2. Pierce skin of duck all over with a fork, then score the skin to allow it to become crisp.
- 3. Sprinkle cinnamon over skin-side of breasts.
- 4. Press 3 cloves into the scores of the skin.
- 5. Let stand, covered and at room temperature for 15 minutes.
- 6. Remove garlic cloves and discard.
- 7. Preheat the oven to 425 degrees F.
- 8. Season duck with 1/2 tsp of salt.
- 9. Heat a large skillet over high heat.
- 10. Once it is very hot, place the duck skin-side down into the skillet and reduce heat to low.
- 11. Cook duck, removing fat from the skillet, for 20 minutes.
- 12. Turn duck over and cook for about 5 more minutes or until an instant-read thermometer inserted in the center reads 125 degrees F.
- 13. Transfer duck to a plate, skin-side up.
- 14. Add pears to the skillet and stir to coat with remaining duck fat.
- 15. Place the skillet in the oven and roast for 10 minutes.
- 16. Add wine to the pan and return to oven for 5 minutes.
- 17. Using a slotted spoon, transfer pears to a plate.
- 18. Add honey and juices from plate with duck to skillet.
- 19. Warm over low heat, stirring just to combine, then remove from heat.
- 20. Slice duck and serve with pears and pan juices.



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# LOOK AT WHAT PEOPLE ARE SAYING ABOUT THE RESTAURANT UPSTAIRS



★★★★ Dined on November 19, 2024

Overall 5 • Food 5 • Service 5 • Ambience 5

Orlando

Everything from the reservation process to the host to the server to the food and to the pricing was absolutely fabulous. The quality today is just as good today as it was 10 years ago. That says a lot for management standards and the chefs themselves. Can't say enough about how good this restaurant is.





Antonio's - Maitland - Upstairs Responded on November 21, 2024 Hello Karen, ... Read more



Repo





#### ANTONIO'S CHICKEN AND BEEF TUESDAY'S

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Boneless Chicken Breast Only \$6.77 Regularly \$7.69 Per/lb
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Compare Antonio's Ground Beef To Your Local Grocer's Ground Beef (It's Better)



ANTONIO'S
WE COOK WHAT WE SELL AND SELL WHAT WE COOK