



"Nothing I can't live without, and nothing that doesn't make life just a wee bit better"

- Michelle Huneven
L.A. Weekly

PICNIC MENU

BEST OF LA 2007
Los Angeles
"BEST FRENCH MARKET"

P I C N I C M E N U S F O R T W O

All menus serve two people & include plates, utensils & napkins.

\$35.95

M E N U I

SALADE DE CHÈVRE FRAIS

A fresh mix of Baby Greens, topped with fresh imported goat cheese, tomatoes, red onions, pine nuts, & Nicole's vinaigrette.

- **AND** -

FRESH ATLANTIC POACHED SALMON

Atlantic poached Salmon, served chilled, topped with our homemade lemon mayonnaise. Comes with a side of Nicole's potato and cucumber salad.

- **AND** -

CHOICE OF 2 DESSERTS

Crème brûlée, flourless chocolate cake, or lemon cake (selection may vary)

Wine pairing suggestion. Bordeaux Blanc

M E N U II

CAPRESE SALAD

Slices of imported bufala mozzarella, tomato, basil, drizzled with olive oil, & balsamic vinegar.

- **AND** -

PETITE QUICHE (4")

Your choice of: Quiche Lorraine (Ham & Gruyère) **OR** Veggie Quiche, served with mixed green salad

- **AND** -

CHOICE OF 2 DESSERTS

Crème brûlée, flourless chocolate cake, or lemon cake (selection may vary)

Wine pairing suggestion. Provence, Rosé

Menu price does not include beverages. Sorry, substitutions cannot be made, i

MENU III

GAZPACHO SOUP OR VICHYSOISE (when available)

Gazpacho: A delicious, mildly spicy, chilled soup of puréed tomatoes, onions, bell peppers & cucumbers. Vichyssoise: Traditional chilled potato & leek soup.

- OR -

GREEK SALAD

A delicious mix of cucumbers, tomatoes, red onion, Kalamata olives & Feta cheese; topped with extra virgin olive oil, rosemary, fleur-de-sel, & pepper.

- AND -

CHOICE OF 2 SANDWICHES

(Choose from the following)

Prosciutto & Pecorino Sandwich: Thinly Sliced Parma Prosciutto, with Tuscan Pecorino cheese, European butter, XV olive oil, mixed baby greens.

Smoked Chicken Sandwich: Smoked chicken breast, with Dijon mustard, European butter, romaine lettuce, tomatoes, and fleur-de-sel (sea salt).

Smoked Salmon: Our delicious “Cordon Bleu” smoked salmon topped with capers, red onion, fresh goat cheese, European butter, romaine lettuce, lemon & black pepper.

- AND -

CHOICE OF 2 DESSERTS

Crème brûlée, flourless chocolate cake, or lemon cake (selection may vary)

Wine pairing suggestion: Bourgogne, Pinot Noir

BEVERAGES

Pickup a great bottle of wine, champagne or beer to make your picnic complete.

Soft Drinks and other beverage available as well.

Sodas **\$1.99**

Coke, Diet Coke, Sprite, Ginger Ale, Apple Juice, Orangina, Lorina French Lemonades.

Homemade Flavored Lemonade **\$2.95**

Made fresh daily – ask for daily flavor.

*N*icole's Gourmet Foods is a café and specialty foods store located in South Pasadena. We are a family owned and operated business and we pride ourselves on providing great, affordable food as well as knowledgeable service and a unique product offering.

You can join us for breakfast & lunch seven days a week in our café where we serve a lovely selection of delicious European-style sandwiches, salads & soups as well as exciting daily specials. Our Croque Monsieur sandwich was voted one of "Nine Kick-Ass Dishes of 2002" by L.A. weekly. We also have a great selection of affordable beers & wines available by the glass or bottle.

Nicole's originally began in 1989 as a wholesaler and importer, supplying the restaurant & hotel industry with specialty cooking & baking products. In 1996, Nicole realizing that many of the products she sold weren't available to the retail consumer, decided to open our humble original location in Pasadena. We are now celebrating our 10th year in South Pasadena where café diners mingle with professional and "home chefs" seeking out hard-to-find specialty goods.

Come on in, email us or give us a call. We welcome all of your questions and look forward to seeing you soon!

Sincerely,

Nicole Grandjean & Steven Grandjean
Proprietors

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