

*N*icole's Gourmet Foods is a family owned and operated business. We pride ourselves on providing knowledgeable, personalized service and a unique product offering.

We have been supplying the Restaurant & Hotel industry with quality cooking and baking products since 1989. In 1996 we realized that many of the products we carried were unavailable to the "home chef", and decided to open our retail location in Pasadena. We have since moved to South Pasadena where professional Chefs and "home chefs" alike come to fulfill all of their gourmet needs. Every Thursday & Saturday we have a complimentary Cheese tasting; and you can always sample a variety of specialty oil, vinegars, and other products.

You can also join us for lunch. We serve a lovely selection of delicious & unique European Sandwiches, salads, & soups as well as an array of Beers & Wine by the glass. Our Croque Monsieur was named one of L.A. Weekly's "Nine Kick-Ass Dishes of 2002".

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

Sincerely,

Nicole Grandjean & Steven Grandjean

921 Meridian Ave., Unit B (enter on El Centro)
South Pasadena, Ca 91030
Tel: 626-403-5751 Fax: 626-441-9660
Email: info@nicolesgourmetfoods.com
www.nicolesgourmetfoods.com



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

-Michelle Huneven
L.A. Weekly

DESSERTS & PASTRIES MENU

BEST OF LA 2007
Los Angeles
MAGAZINE
"BEST FRENCH MARKET"

Desserts & Pastries

Whole Cakes & Tarts

- Tarte Tatin, Pear** - Upside Down, Caramelized Pear Tart with cardamom 10" - **\$26.00**
- Tarte Tatin, Apple** - Upside down, caramelized apple tart tatin 10" - **\$26.00**
- Tarte aux Fruits** - Assorted Fresh Seasonal Fruit Tart 11" - **\$32.00**
- Tarte aux Fruits Frais** - Plum, Peach, Apricot, or Nectarine 11" - **\$28.00**
- Tarte au Citron** - Fresh Lemon Tart 11" - **\$28.00**
- Tarte Bourdaloue** - Fresh Pear Tart with Almond cream filling 11" - **\$32.00**
- Tarte aux Pommes** - Old Fashion Apple Tart 11" - **\$20.00**
- Tarte aux Baies** - Fresh Berry Tart, with crème Chantilly or crème Patissière 11" - **\$32.00**
- Pecan Tart** - Traditional pecan filling 11" - **\$28.00**
- Moka** - Coffee butter cream topped with toasted almonds 11" - **\$45.00**
- Opera** - Layered Chocolate Ganache and espresso butter cream - **\$30.00**
- Fraisier Layered Cake** - Filled With Chantilly and fresh strawberries (1/4 sheet) - **\$32.00**
- Passion Fruit Cake** - Delicate mousse with fresh berries, topped with Italian meringue 11" - **\$39.95**
- Black forest cake** - Chocolate layered cake filled with Chantilly & cherries in brandy 12" - **\$45.00**
- Russian Cake** - Hazelnut butter cream topped with toasted almonds (1/4 sheet). - **\$30.00**
- After eight Cake** – Layers of Chocolate Ganache and peppermint butter cream (1/4 sheet) - **\$39.95**

Individual Tarts & Pastries

- Tarte aux fruits** - Plum, Peach, Apricot, or Nectarine 4" - \$3.95
- Tarte aux Fruits** - Assorted Fresh Seasonal Fruit Tart 4" - \$3.95
- Tarte aux Baies** - Fresh Berry Tart (Seasonal – selection varies) 4" - \$3.95
- Tarte au Citron** - Filled with Lemon curd 4" - \$3.95
- Mousse au Chocolat** - Chocolate Mousse served in a Chocolate coffee Cup - \$3.95
- Blackcurrant mousse** - Blackcurrant mousse served in chocolate marbled cup - \$3.95
- Crème Brûlée** - flavored Crème Brûlée with Caramelized Sugar - \$3.95
- Tiramisu** (individual in chocolate cup) - \$3.95
- Opera** - **\$4.50**
- Moka cake** - **\$3.95**
- Passion Fruit cake** - **\$3.95**
- Pecan Tart** - **\$3.95**
- Black forest cake** - **\$3.95**
- Russian cake** - **\$3.95**
- French Macarons** (assorted flavors) - **\$1.50**
- Handmade chocolate Truffles** (Dark, hazelnut, cappuccino or white Cointreau) - **\$1.00**