



SPECIALS

NICOLESGOURMETFOODS.COM

February 23, 2009

FONDUE PARTY

Cheese Fondue

Perfect for a party or a cozy dinner for 2 this cheese fondue recipe is sure to please. *Join us on Thursday, February 26th and March 5th, 2009 between 3-5pm for sampling. We will be handing out recipe cards with each purchase. Pair with Pinot Blanc our wine of the week.



10% OFF per lb.
Emmental, Gruyère, and Comté

WINE OF THE WEEK

DOMAINE SCHLUMBERGER

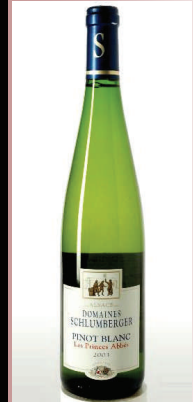
2006 LES PRINCES ABBÉS

PINOT BLANC

Pinot blanc is made from a blend of two grape varieties, the pinot blanc d'Alsace and pinot Auxerrois. It's strong points; it's suppleness and its ability to go with any dish needing a white wine.

Tasting notes: Quite fresh, minerally nose, with a touch of floral fruit. Nicely styled palate, fresh and a little

fleshy, with clean, crisp acidity.



\$14.95

Reg. \$16.95

TOULOUSE SAUSAGE



\$ 8 . 9 5 / l b .

Reg. \$9.95/lb.

This great sausage is a diamond in the rough. From cassoulet to a simple lentil dish, mashed potatoes, Toulouse makes a great accompaniment to any dish.

SABAROT - LENTILS DU PUY (A.O.C.)

\$7.95 ea.

Du Puy Green Lentils are exclusively cultivated without fertilizers on the high plains of Velay. Next to soya beans, lentils have the highest protein content of all vegetables. The AOC system of classification for French edible products is the most precise and highly developed system in the world for guaranteeing authenticity, quality and product origin. Green Lentils from Du Puy are the first dry vegetable, and the only lentils, to obtain the AOC label (Appellation d'Origine Controlee).

Reg. \$8.95 ea.



San Giacomo Panettone

This wonderful little treat comes to us from the same maker as some of the worlds finest balsamicos, Andrea of San Giacomo. For seven days black cherries marry with soffice balsamico, then are blended with Madagascar vanilla and the finest butter. They come together to make this special bread.

\$14.95 ea.

Reg. \$17.95 ea.

**Try using it for French Toast*



Lunch Special

Duck Confit Cassoulet

Please come and enjoy a HOT lunch at Nicole's. We will be featuring Duck Confit Cassoulet a classic from South West France. Made with the best ingredients. Tarbais beans, traditional in cassoulet, Rougie duck confit, and garlic sausage. This wonderful dish will also be available in our freezer section for you to take home and enjoy on a cold winter evening.



\$10.95 per serving

Offers good while supplies last & not to exceed March 09, 2009

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