

# Gourmandise

THE BAKERY

## SUMMER SPECIALS

*We are thrilled to introduce our delectable new house-made quiche this summer and delighted to share it with you. Scratch-made daily using fine ingredients like crème fraiche and imported gruyere, this quiche is truly exquisite.*

*Our Quiche Combo comes with a tall wedge and your choice of one... a small green salad, cup of fruit or cup of soup. Enjoy!*

### Monday

**Pan Bagnat:** Jean-Jacques' favorite sandwich from the South of France— tuna, hard-boiled eggs, onions, olives, lettuce and tomato all bathed in French vinaigrette. Served on a baguette. \$7.95

*New Quiche:* Classic Lorraine \$6.95 (Combo)

### Tuesday

**Chicago-style Sicilian Beef Sandwich:** Thinly-sliced Italian roast beef and muenster cheese with a touch of imported giardiniera—grilled on ciabatta. \$7.95

*New Quiche:* Brie Bacon \$6.95 (Combo)

### Wednesday

**Caprese Panini:** Tomatoes, fresh mozzarella and fresh basil leaves drizzled with a balsamic vinaigrette reduction on ciabatta. \$7.95

*New Quiche:* Roasted Asparagus \$6.95 (Combo)

### Thursday

**Lemon Chicken Quarter:** Slow-roasted all day... lemon chicken with roasted potato wedges in a tangy herb sauce. \$8.95

*New Quiche:* Spinach, Leek and Feta \$6.95 (Combo)

### Friday

**Saumon en Croûte:** Fresh salmon wrapped and baked-to-perfection in golden puff pastry, topped with lobster cream sauce. Served with rice pilaf. \$9.95

*New Quiche:* Bacon, Mushroom & Onion \$6.95 (Combo)

### Saturday

*New Salad Nicoise with Salmon:* The French classic with a twist... field greens with fresh tomatoes, haricots verts, boiled potatoes and bell peppers... topped with chilled roasted salmon and a few capers. Served with house-made Nicoise dressing and a crostini topped with goat cheese and olive tapenade. (Half: \$7.45, Full: \$9.95)

*New Quiche:* Roasted Red Pepper with Goat Cheese & Fresh Basil \$6.95 (Combo)