

Gourmandise

THE BAKERY

SPECIALS

Monday

Pan Bagnat: A traditional favorite from the South of France— tuna, hard-boiled eggs, onions, olive Niçoise, lettuce and tomato all bathed in French vinaigrette. Served on a baguette. \$8.95

Tuesday

Sweet Chopped Salad: Chopped Bibb, red leaf and iceberg lettuce tossed with candied cinnamon pecans, dried blueberries, green onions and our tangy-sweet house made blue cheese vinaigrette dressing, topped with green apple strings. \$8.95

Wednesday

Turkey Avocado Sandwich: Sliced roasted turkey breast, avocado, bacon, sweet Vidalia onion relish & roasted tomato aioli on focaccia. Half: \$6.25, Full: \$8.95

Thursday

Savory Chopped Salad: Chopped fresh spinach, radicchio, iceberg, water chestnuts, green olives, red onion strings, bacon and avocados all tossed in lemon herb dressing and topped with a sprinkling of blue cheese and our house-made croutons. \$8.95

Friday

Sweet Chopped Salad: Chopped Bibb, red leaf and iceberg lettuce tossed with candied cinnamon pecans, dried blueberries, green onions and our tangy-sweet house made blue cheese vinaigrette dressing, topped with green apple strings. \$8.95

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

Saturday

Savory Chopped Salad: Chopped fresh spinach, radicchio, iceberg, water chestnuts, green olives, red onion strings, bacon and avocados all tossed in lemon herb dressing and topped with a sprinkling of blue cheese and our house-made croutons. \$8.95

Gourmandise' Croque Monsieur: Our unique and heavenly twist on the French classic— ham and gruyere sandwiched between sourdough slices, topped with a shallot-mushroom tapenade, Mornay sauce and parmesan... baked and then broiled until melted on the inside and crispy on top. \$9.95 (Half: \$7.95)