



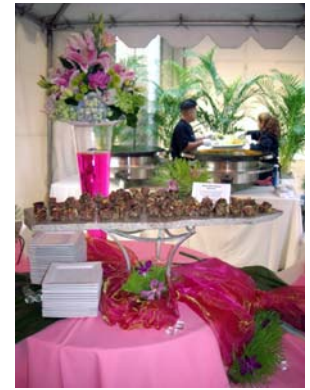
THE FRENCH GOURMET
Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street
San Diego, CA 92109

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Serving San Diego County
- ◆ Restaurant
 - ◆ Breakfast and Lunch
 - ◆ Everyday 8:00am – 3:00pm
 - ◆ Dinner
 - ◆ Tues-Thurs 4:00pm – 10:00pm
 - ◆ Fri & Sat 4:00pm – 11:00pm
- ◆ Look for our special wine events that we will have on some Mondays
- ◆ Minimum \$250 for Deliveries
 - ◆ Delivery Charges Based Upon Delivery Zip Code
- ◆ 24 Hour Notice and Cancellation are Required for Parties Made Easy (PME)
- ◆ Catering Menus Can Include Coordination of:
 - ◆ Linens, China, Flatware, Glassware, Tables, Chairs, etc.
 - ◆ Full Bar Catering Services



It's a delicious day at the French Gourmet!

The French Gourmet is a casual French Restaurant, bakery and wine boutique located in Pacific Beach, famous for serving quality food in a relaxed atmosphere.

Come and visit our new wine store and wine bar with some of the best selections of wines from all over the world at very competitive prices.

It is also a showcase for our full serve catering, which many consider to be the city's finest.

Our talents include simple box lunches, picnic baskets, company picnics, breakfast meetings, corporate lunches, holiday parties, dinner parties, garden parties, wedding receptions and other elaborate special events.

Our products are all prepared fresh daily on the premises and reflect a commitment to originality, freshness and the celebration of taste.

As a fully licensed and insured caterer with an impeccable reputation, The French Gourmet has a well established clientele, and is one of the few caterers in San Diego licensed for the service of alcoholic beverages. © 2007 Roussel Inc.



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street
San Diego, CA 92109

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Accommodation



THE FRENCH GOURMET

The French Gourmet restaurant is an intimate 40 seat dining room with window and wall booths with a mural of the French countryside.

Weekdays \$2,000 minimum
Friday and Saturday \$2,500 minimum

Two seatings available:
6:30 pm – 9:30 pm
10:00 pm – 1:00 am

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

Group Menus

BASIC CUSTOM MENU

FIRST COURSE

Salade Maison \$3.95

Served with French Gourmet Vinaigrette and Fresh Baked Baguette

ENTRÉES

Choice of

Entrées are Served with the Vegetable of the Day and Potatoes Au Gratin

Chicken Piccata \$18.95

Breast of Chicken Sautéed with Lemon and Capers

Filet Mignon \$26.95

Grilled Beef Tenderloin with Béarnaise Sauce

Saumon En Croute \$19.95

Fresh Filet of Salmon Wrapped in a Puff Pastry and Baked to a Golden Brown. Served with a Dill Veloute

Ratatouille \$15.95

Traditional Recipe: Sautéed Eggplant, Onions, Bell Peppers, Zucchini, And Tomatoes Served Over Couscous

DESSERT

Chocolate Mousse Cake \$5.95

Layers of Dark Chocolate Sponge Cake Moistened with Orange Liquor and Finished with a Dark Chocolate Shaving

\$25.85 – \$36.85 Per Person,
Plus Beverages, 18% Service Charge, and Tax.

Pricing is Dependent upon Entrée Selection.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Group Menus

STANDARD CUSTOM MENU

HORS D'OEUVRES

The French Gourmet Paté Sampler (Serves 4) \$9.95
*Chicken, Duck, and Country Pâté,
Served with Onion Chutney, Pickled Garlic, Cornichons,
Greek-Style Petrou Olives, and Sliced French Gourmet Baguette*

FIRST COURSE

Salade Maison \$3.95
Served with French Gourmet Vinaigrette and Fresh Baked Baguette

ENTRÉES

Choice of

*Entrées are Served with the Vegetable of the Day
and Potatoes Au Gratin*

Chicken Piccata \$18.95
Breast of Chicken Sautéed with Lemon and Capers

Filet Mignon \$26.95
Grilled Beef Tenderloin with Béarnaise Sauce

Saumon En Croute \$19.95
*Fresh Filet of Salmon Wrapped in a Puff Pastry and
Baked to a Golden Brown. Served with a Dill Veloute*

Ratatouille \$15.95
*Traditional Recipe: Sautéed Eggplant, Onions, Bell Peppers,
Zucchini, and Tomatoes Served Over Couscous*

DESSERT

Choice of

Chocolate Mousse Cake \$5.95
*Layers of Dark Chocolate Sponge Cake
Moistened with Orange Liqueur and
Finished with a Dark Chocolate Shaving*

Mixed Fruit Tart \$6.95
*Almond Pastry Crust Made Coated with Chocolate,
Filled with Rum Custard Cream, and Topped with Mixed Fruit*

\$28.34 – \$40.34 Per Person,
Plus Beverages, 18% Service Charge, and Tax.

Pricing is Dependent upon Entrée & Dessert Selection.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

PREMIER CUSTOM MENU

HORS D'OEUVRES

Paté Sampler & Fra' Mani Saucisson (Serves 4) \$15.00
*The Famous Hand Crafted Fra' Mani Italian Dry Salami
and Chicken, Duck, and Country Pâté,
Served with Onion Chutney, Pickled Garlic, Cornichons,
Greek Style Petrou Olives, and Sliced French Gourmet Baguette*

FIRST COURSE

Salade Pomegranate \$7.95
*Mixed Greens Served with Boston Lettuce Leaves,
Topped with Sliced Apple, Pomegranate Seeds and
Dressed with a Light Pomegranate Vinaigrette*

ENTRÉES

Choice of

*Entrées are Served with the Vegetable of the Day
and Potatoes Au Gratin*

Chicken Piccata \$18.95
Breast of Chicken Sautéed with Lemon and Capers

Filet Mignon & Shrimp Scampi \$32.95
*Grilled Beef Tenderloin with Béarnaise Sauce and Shrimp
Sautéed with Lime, Green Peppercorns and White Wine*

Saumon En Croute \$19.95
*Fresh Filet of Salmon Wrapped in a Puff Pastry and
Baked to a Golden Brown. Served with a Dill Veloute*

Ratatouille \$15.95
*Traditional Recipe: Sautéed Eggplant, Onions, Bell Peppers,
Zucchini, and Tomatoes Served Over Couscous*

DESSERT

Choice of

Chocolate Mousse Cake \$5.95
*Layers of Dark Chocolate Sponge Cake
Moistened with Orange Liqueur and
Finished with a Dark Chocolate Shaving*

Mixed Fruit Tart \$6.95
*Almond Pastry Crust Made Coated with Chocolate,
Filled with Rum Custard Cream, and Topped with Mixed Fruit*

\$33.60 – \$51.60 Per Person,
Plus Beverages, 18% Service Charge, and Tax.

Pricing is Dependent upon Entrée & Dessert Selection.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Sample Catering Menus

VIP COCKTAIL RECEPTION FOR 100

TRAY PASSED APPETIZERS

Lollipop Lamb Chops

Drizzled with a Duo Berry Coulis

Saffron Risotto Cakes with Shrimp

*These Saffron Rice Cakes are Topped with Grilled Shrimp,
Then Drizzled with Red Chili Oil and Chive Oil,
Garnished with a Fresh Chive*

Edible Spoon with Tuscan Salad

*This Edible Spoon is Filled with Roasted Peppers, Fontina Cheese,
Smoked Tomato Mayonnaise, Basil, Crispy Capers and Black Olives.
A Great Vegetarian Option!*

Chicken Escabeche on Crispy Plantains

With Cuban Black Beans and Mango Salsa on a Fried Plantain

Pesto Cream Tortellini "Infuser"

*Fresh Tortellini Pasta Skewered on a "Pipette" Filled with Pesto Cream
Sauce which Your Guests can then Infuse into Their Mouths.
A Unique Interactive Idea that Your Guests Will Love!*

"EVO GRILL" ACTION SKEWER STATION

*The Following Variety of Skewers will be Prepared
in Front of Your Guests on Our "Evo Grills".*

Beef Yakitori with Toasted Sesame Skewer

Served with a Green Onion-Ginger Dip

Shrimp Andouille Brochettes

*Cajun Spiced Andouille Sausage
Wrapped with Jumbo Shrimp and Broiled*

Chicken Satay Skewer

*Grilled Chicken Marinated in Thai Spices and Coconut Milk
with a Mildly Spicy Peanut Sauce*

Steak and Lobster Skewer

*Tarragon/Lemon Poached Lobster and Medium Rare Beef Cube
Placed on Our "Twisty Skewer" with Grilled Cantaloupe*

Fire Roasted Vegetable Brochette

*Zucchini, Eggplant, Peppers, Onions and Baby Red Potatoes
Marinated in a Lemon Cilantro Glaze*

SUSHI ACTION STATION

*As your guests arrive, they will be lured by this colorful and enticing array
of handmade Sushi that will include rainbow rolls, spring tuna rolls,
vegetable rolls and more prepared in front of your guests
by our Sushi Chefs and served with authentic Japanese condiments.*

GOURMET "MINI MARTINI" STATION

A Selection of Our "Mini Martinis to Include the Following:

Smoked Ceviche "Martini"

*Ceviche Served in a Martini Glass, Drizzled with
Absolut® Vinaigrette and Topped with a Tortilla Strip*

Southwestern Black Bean, Corn and Crab "Martini"

*Freshly Cooked Black Beans Garnished with Tri-Colored Bell Peppers,
Corn and Onion. Served in a "Martini" Glass and
Topped with Crab Meat then Drizzled with Our Jalapeno Vinaigrette*

Spicy Gazpacho "Martini"

*A Very California Summer Refresher. Delicious Spicy Gazpacho
Served in Martini Glasses with Chopped Cucumber
and Tomato to Top Off the Glass*

Steak Ceviche "Martini"

*Anyone Can Serve Ceviche with Seafood! Wait Till You Taste It with
Cubes of Grilled Garlic-Lime Marinated Steak.
A Straight-Up Sensation, Stirred Not "Shaken".*

DELECTABLE DESSERT OFFERINGS

Assorted Gourmet Cheesecake Lollipops

*Cheesecake Bites Served on a "Lollipop Stick".
Flavors Include Regular NY Style, Toffee Top Hat,
Cherry Pink Cashmere and Three Chocolate Tuxedo*

Trio of Dessert "Shots"

*Served in a Shot Glass, Includes: Caramel Crunch,
Blueberry Lemon as Well as Milk Chocolate and Raspberry*

Fresh Berry "Fillo Cones"

*Delicious Fillo Cone Sprinkled with Cinnamon Sugar,
Filled with Lemon Curd and Topped with Fresh Berries and Mint*

\$62.00 PER PERSON

*This sample menu reflects the cost of food only and may change based on your actual guest count.
Beverages, rental equipment, service personnel, sales tax (7.75%), service charges (18%)
and any other costs related to your function are not included.*



Sample Catering Menus

BUFFET FOR 500

TRAY PASSED APPETIZERS

Lollipop Lamb Chops

Drizzled with a Duo Berry Coulis

Shrimp Andouille Brochettes

Cajun Spiced Andouille Sausage

Wrapped with Jumbo Shrimp and Broiled. Served on a Skewer.

Oven Roasted Tomato Crostini with Goat Cheese

Plum Tomatoes Delicately Roasted with Olive Oil and Garlic,

*Served on a Crisp Seasoned Slice of Baguette Bread
with Goat Cheese and Basil.*

Wasabi Lime Crab Salad in Cucumber Cups

This Hors D'oeuvres Has It All:

The Heat of Wasabi and Radish, the Coolness of Cucumber

BUFFET STATIONS

Baked Brie with Brown Sugar and Pecans

Round of Brie Cheese Coated with Brown Sugar and Pecans

Then Baked in Puff Pastry.

Served with a Variety of Crackers and Bread

Antipasti Display

A Beautiful Display of Imported Olives, Pepperoncinis, Roasted Peppers, Marinated Artichoke Hearts, Bruschetta, Genoa Salami,

Imported Prosciutto and Smoked Provolone.

Carambola Salad with Spicy Lime Dressing

Fresh Greens, Starfruit, Avocado and Berries

with a Spicy Lime Dressing.

Grilled Vegetables

A Selection of Grilled Seasonal Vegetables

Drizzled with Cilantro Lime Vinaigrette.

BUFFET STATIONS

Black and White Sesame Crusted Salmon

Fresh Salmon Marinated in Ginger, Soy Sauce and Citrus Juices.

Served with Tropical Fruit Salsa

Black Lobster Ravioli

Drizzled with Red Pepper Coulis and a Lemon Saffron Sauce

Roasted Beef Tenderloin Carving Station

Seasoned, Slow Roasted and Carved to Order by Our Chef

Served with Creamed Horseradish, Stone Ground Mustard

*and a Green Peppercorn Demi-Glace and Your Choice of
Roasted Red Rosemary Potatoes or Potatoes Au Gratin.*

Assorted Dinner Rolls

DELECTABLE DESSERT OFFERINGS

Tropical Bagatelle

White Sponge Cake with Coconut Flavored Bavarian Cream,

Filled with Mango and Pineapple,

Finished with Whipped Cream and Shredded Coconut

Mini Chocolate Mousse Cup

Edible Chocolate Cups Filled with Chocolate, Passion Fruit and

Raspberry Mousse and Topped with Seasonal Berries

Assorted Petit Fours

Assorted Miniature French Pastries to Include:

Operas, Éclairs, Napoleons,

Lemon Mousse and Mixed Fruit Tarts

\$30.00 PER PERSON

This sample menu reflects the cost of food only and may change based on your actual guest count.

Beverages, rental equipment, service personnel, sales tax (7.75%), service charges (18%)

and any other costs related to your function are not included.

MENU ITEMS AND PRICING SUBJECT TO CHANGE.



Sample Catering Menus

SITDOWN DINNER FOR 1,250

APPETIZER DISPLAYS

Antipasti Display

A Beautiful Display of Imported Olives, Pepperoncinis, Roasted Peppers, Marinated Artichoke Hearts, Bruschetta, Genoa Salami, Imported Prosciutto and Smoked Provolone

Brie En Croute, Brown Sugar & Pecans

*Round of Brie Cheese Coated with Brown Sugar and Pecans Then Baked in Puff Pastry.
Served with a Variety of Crackers and Bread*

Cheese and Pate Display

*An Assortment of Hard and Soft Cheeses Combined with Our Freshly Made Pates.
Served with Greek Olives, Cornichons, Pickles and Onion Chutney*

FIRST COURSE

Southwestern Caesar Salad

*Romaine Lettuce, Black Olives and Diced Tomatoes Tossed with a Chipotle Caesar Dressing
Garnished with Crisp Corn Tortillas Strips*

SURF-N-TURF ENTRÉE

Mesquite Broiled Beef Tenderloin & Grilled Prawns Andalouse

*Tenderloin of Beef Broiled Over Mesquite and Served on a Jumbo Portabello Mushroom, Drizzled with a Wild Mushroom Demi-Glace and Jumbo Shrimp Sautéed with Garlic and White Wine, Topped with a Refreshing Lemon Caper Sauce.
Also Served with Blue Cheese Garlic Mashed Potatoes, Glazed Carrots and Grilled Asparagus and French Gourmet Baguette*

DESSERT

Chocolate Peanut Butter Pie

Creamy Peanut Butter and Rich Dark Chocolate, a Chocolate Lovers Dream Come True!

\$30.00 PER PERSON

This sample menu reflects the cost of food only and may change based on your actual guest count. Beverages, rental equipment, service personnel, sales tax (7.75%), service charges (18%) and any other costs related to your function are not included.

MENU ITEMS AND PRICING SUBJECT TO CHANGE.

Parties Made Easy



PARTIES MADE EASY (PME) WITH THE FRENCH GOURMET

*A Guide to Help You Entertain with Ease
Without the Cost of Full-Service Catering*

Full-Service Catering and Party Planning
Also Available

Delivery Service Available.

Delivery/ Set-Up Subject to a Minimum 10% Service Charge

*Glassware, Dishware, Flatware,
and Party Equipment Rentals Now Available*

PRICES IN PARTIES MADE EASY (PME)
ARE SUBJECT TO CHANGE WITHOUT NOTICE
AND MAY NOT BE INDICATIVE
OF FULL-SERVICE CATERING CHARGES



Parties Made Easy

COLD HORS D'OEUVRES (EACH)

Minimum Order of 12 Each Hors d'Oeuvre

Seared Ahi on Cucumber Round \$2.10

Caviar New Potato \$1.85

Smoked Salmon Canapé \$1.85

Smoked Salmon-Wrapped Hearts of Palm \$2.25

Scallop and Papaya Brochette \$2.50

Garlic-Cilantro Shrimp \$2.25

Jumbo Shrimp Cocktail \$2.10

Beef Tenderloin Crostini \$2.50

Beef Yakitori with Toasted Sesame Skewer \$2.00

Prosciutto Wrapped Asparagus \$2.00

Melon and Prosciutto \$1.60

Antipasto Skewer \$2.00

Tortellini Skewer \$1.75

Vietnamese Spring Roll \$1.60

Deviled Eggs \$1.10 with Lump Fish Caviar \$1.50

Endive Filled with Saga Bleu Cheese \$1.60

Walnut and Blue Cheese Mushrooms \$1.75

Oven-Roasted Tomato Crostini Provençal \$1.60
or with Montrachet Goat Cheese \$1.85

ELEGANT TEA SANDWICHES

Tuna Salad, Watercress, Egg Salad,
Cucumber, or Chicken Curry Salad \$1.60

Smoked Salmon \$1.85

ASSORTED PINWHEEL WRAPS

Turkey and Avocado, Vegetarian,
Roast Beef and Creamy Horseradish,
or Chicken Curry Salad \$1.35

Smoked Salmon Pinwheel Wrap \$2.10

Our Cold Hors d'Oeuvre items
are beautifully arranged on
elegant, black lacquered, disposable trays,
ready to serve to your guests.

MENU ITEMS AND PRICING SUBJECT TO CHANGE.

HOT HORS D'OEUVRES (EACH)*

Minimum Order of 12 Each Hors d'Oeuvre

Maryland Crabcake \$2.25

Grilled Prosciutto Shrimp \$2.50

Hunan Shrimp Skewer \$2.50

Scallop Rumaki \$2.50

Duck Satay Brochette \$3.25

Bacon and Cheddar New Potato \$1.60

New Potato with Asiago and Pancetta \$2.00

Chicken Curry Mousse Puff \$1.25

Chicken Satay or Piccata Skewer \$1.75

Lollipop Lamb Chops \$4.00

Mini-Meatballs \$1.25

with Marinara or Green Peppercorn Sauce

Cattleman Teriyaki Beef Skewer \$2.25

English-Style Sausage Pie \$1.50

Crispy Potstickers with Cilantro-Soy Sauce \$1.75

Mini-Reuben \$1.50

Caramelized Onion Pastry Kisses \$2.10

Spinach and Feta-Stuffed Mushroom \$1.85

Artichoke Stuffed Mushroom \$1.60

Shiitake Mushroom Tartlet \$2.25

Mushroom Duxelle Puff \$1.35

Spanakopita \$1.85

ASSORTED THIN CRUST BITE SIZE QUICHE

Lorraine, Spinach, Mushroom or Chili Verde \$1.35

Broccoli and Cheddar \$2.00

KID FRIENDLY

Chicken Strips with Ranch Dressing \$1.25

Pizza Bites \$1.25

Our Hot Hors d'Oeuvre items
are arranged on oven-ready aluminum trays
for your convenience.

*** These are all easily reheated at home
in a pre-heated 275° oven**

MENU ITEMS AND PRICING SUBJECT TO CHANGE.



Parties Made Easy

PARTY TRAYS

Sm serves 15 to 20 Guests
Md serves 35 to 40 Guests
Lg serves 65 to 75 Guests

Actual number of servings will vary depending on your overall selection

Cheese Tray *

Garnished with Fruit, Assorted Domestic and Imported Cheeses
Sm \$69.00 / Md \$85.00 / Lg \$105.00

Imported French Artisan Cheese *

Sm \$85.00 / Md \$99.00 / Lg \$140.00

Cheese, Fruit, and Pâté Combination Tray *

Sm \$70.00 / Md \$89.00 / Lg \$115.00

Fresh Fruit Tray

*Seasonal Fruits May Include
Pineapple, Cantaloupe, Grapes, Berries, and Melon*
Sm \$39.00 / Md \$59.00 / Lg \$79.00

Raspberry Yogurt Dip \$3.50/pt

Suggested with Fresh Fruit

Marinated and Grilled Vegetable Tray

*An Italian Country-Style Selection of Bell Peppers,
Summer Squash, Eggplant, Artichoke Hearts,
Mushrooms, and Other Seasonal Vegetables*
Sm \$58.00 / Md \$80.00 / Lg \$110.00

Fancy Vegetable Tray

*Blanched Tender Asparagus with Cherry Tomatoes, Belgian Endive
and Bell Peppers, Served with a Toasted Mustard Seed Dip*
Sm \$50.00 / Md \$70.00 / Lg \$90.00

* Sliced Baguettes and Assorted Crackers Suggested

MENU ITEMS AND PRICING SUBJECT TO CHANGE.

PARTY TRAYS

Sm serves 15 to 20 Guests
Md serves 35 to 40 Guests
Lg serves 65 to 75 Guests

Actual number of servings will vary depending on your overall selection

The French Gourmet's Pâté Tray *

*A Selection of Our Delicious Duck, Liver and Country Pâtés,
Served with Our Onion Chutney, Petrou Olives, and Cornichons*
Sm \$59.00 / Md \$69.00 / Lg \$95.00

Pesto Cheese Torte *

*Layers of Cream Cheese, Sun-Dried Tomatoes, and
Toasted Pine Nuts, Decorated with Fresh Basil and Olives*
6" (Serves up to 20 Guests) \$29.00
12" (Serves up to 35 Guests) \$46.00
Heart-Shaped (Serves up to 45 Guests) \$60.00

Brie en Croûte *

*A House Specialty! Imported Brie Cheese
Baked to a Golden Brown in Puff Pastry,
Filled with Your Choice of Apricots, Sautéed Mushrooms,
Pesto and Pine Nuts, Cranberries, or Brown Sugar and Pecan*
Serves up to 25 Guests \$39.00

Caviar Pie *

*Layers of Domestic Lump Fish Caviar,
Chopped Eggs and Seasoned Sour Cream*
Serves up to 25 Guests \$39.00

Regular Vegetable Tray

Sm \$39.00 / Md \$59.00 / Lg \$79.00

Herbed Cheese Sticks \$32.00

70 to 80 per Tray

Sliced Baguette \$2.95

*Thin - 40 to 50 slices
Dinner Size - 18 slices*

Crackers \$1.50 a Sleeve

* Sliced Baguettes and Assorted Crackers Suggested

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Parties Made Easy

PARTY TRAYS

Sm serves 15 to 20 Guests

Md serves 35 to 40 Guests

Lg serves 65 to 75 Guests

Actual number of servings will vary depending on your overall selection

Artichoke Dip *

*A Spread of Artichoke Hearts, Cheddar,
Cream Cheese, and Shallots*

Serves up to 20 Guests \$22.00/qt

Mediterranean Eggplant Purée

Pita Bread Triangles Suggested

Serves up to 15 Guests \$22.00/qt

Endive Sunburst

*Greek-Style Tarama Caviar or Eggplant Purée
Speared with Belgian Endive*

Serves up to 30 Guests \$59.00

Crab Mold *

*Surimi Crab Meat Blended with Cream Cheese,
Velouté and Herbs, to be Enjoyed as a Spread*

Serves up to 25 Guests \$39.00

Southwestern Black Bean Torte

*Layers of Black Beans, Roasted Chilis, Onions, Black Olives,
Sour Cream, Cheddar and Jack Cheeses, Salsa, and Avocado*

8" Round (Serves up to 20 Guests) \$33.00

Chicken Escabeche \$25.00/qt

*Diced Chicken Mixed with a Cuban Black Bean and Mango Salsa
Enjoy with Tortilla Chips*

Ceviche \$30.00/qt

*Fresh White Fish Marinated with Chilies, Tomatoes, Onions,
Cilantro and Lime Juice. Enjoy with Tortilla Chips*

Homemade Mild Salsa Fresca \$10.00/qt

Freshly Made Guacamole

Seasonal Cost \$20.00 - \$24.00/qt

Tri-Colored Tortilla Chips \$6.00/lb

1 lb Serves up to 20 Guests (Approximately 100-130 Pieces)

** Sliced Baguettes and Assorted Crackers Suggested*

MENU ITEMS AND PRICING SUBJECT TO CHANGE.

COLD BUFFET SUGGESTIONS

Croissant Sandwiches

*Our Best-Seller! Choose From Fresh Oven-Roasted Beef,
Ham and Swiss Cheese, Smoked Turkey and Avocado,
Vegetarian, Tuna Salad, Chicken Curry Salad, or Seafood Salad*

Mini \$3.75 / Lg \$5.25

Grilled Chicken on Focaccia Sandwich \$7.95

*Served with Freshly Roasted Bell Peppers
and Grilled Red Onions with Aioli Dressing
on Our Homemade Herbed Focaccia Bread.
Vegetarian Available.*

SALADS

Plan on 4 to 6 oz Total Weight Per Person

Gourmet Cole Slaw \$6.00/lb

Caesar Parmesan Pasta \$8.00/lb

Celery Root \$9.50/lb

Chicken Curry \$9.95/lb

Couscous \$8.00/lb

Israeli Couscous \$9.50/lb

Dill Potato \$7.50/lb

Country Potato \$7.50/lb

Fresh Green Bean \$9.00/lb

With Swiss Cheese and Grain Mustard Vinaigrette

Layered Buffalo Tomato and Mozzarella \$12.00/lb

Primavera Pasta Salad \$7.00/lb

Seafood Pasta Salad \$8.75/lb

Black Bean & Corn Jalapeno Salad \$8.00/lb

Classic Caesar Salad \$3.50 Per Person

Mixed Green Salad \$3.25 Per Person

*Balsamic Vinaigrette, Mango Vinaigrette,
or Champagne Dressing French Gourmet House*

Smoked Salmon Pinwheel Wraps \$2.00 ea

Minimum Order of 10

Boneless Poached Salmon \$26.00/lb

*Chilled and Served with a Cold Dill Sauce or Herbed Mayonnaise,
Whole Side, 3 to 4 lb Minimum*

Pinwheels of Poached Salmon (3 to 4 oz ea) \$6.95 ea

Minimum Order of 6

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Parties Made Easy



COLD BUFFET SUGGESTIONS

Kosher-Style Smoked Salmon Tray (2½ lbs) \$89.00
Garnished with Capers, Rings of Red Onions and Whipped Cream Cheese. Sliced Baguettes and Assorted Crackers Suggested.

Grilled Chicken Breast Medallions \$1.35/Slice
Served with Tarragon Mustard Sauce
Minimum Order of 15 Slices

Meat and Cheese Tray \$16.00/lb
Slices of Oven-Roasted Beef, Turkey, Ham, Cheddar and Jack Cheeses Served with Dijon Mustard Sauce and Our Homemade Mayonnaise. Assorted Rolls or Mini-Croissants Suggested.
3 lb Minimum Order

Tarragon Mustard Sauce \$6/pt
Great with Meat

Tangy Dill Mustard Sauce \$6/pt
Great with Smoked Salmon

Rolled Medallions of Filet Mignon \$39.00/lb
Filled with Caramelized Onions and Prosciutto,
Served with Tarragon Mustard Sauce. Available Without Prosciutto.
2 Lb Minimum

Filet Mignon Châteaubriand \$36.00/lb
Tender & Lean Beef Tenderloin Roasted Medium to Medium Rare
2 lb Minimum / 1 Whole Filet is 4-5 Lbs, Serves 8-10

Citrus Marinated Turkey Tray
Freshly Roasted, Served Cold with Our Cranberry Relish
Md ~11 lbs (Serves Up to 30 Guests) \$99.00
Lg ~15 lbs (Serves Up to 60 Guests) \$135.00

Smoked Turkey Tray
Freshly Smoked and Carved,
Served with French Gourmet's Homemade Onion Chutney
Md ~11 lbs (Serves Up to 30 Guests) \$105.00
Lg ~15 lbs (Serves Up to 60 Guests) \$145.00

Antipasto Platter
Prosciutto, Saucisson, Mortadella, and Mozzarella, Garnished with Pepperoni, Olives, and Marinated Vegetables
Sm \$95.00 / Md \$140.00 / Lg \$200.00

French Gourmet Pastries (½ Size) from \$2.25 ea
Hazelnut Succès, Lemon Cream, Mixed Fresh Fruit Tarts, Opéra, Napoléon, Éclairs, Chocolate Mousse Cake, or Cheese Cake

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

OVEN-READY GOURMET

Salmon en Croûte
A House Specialty! Fresh Filet with Spinach and Salmon Mousse, Wrapped In Puff Pastry, Baked to a Golden Brown.

16" Narrow Cocktail Size Strip \$36.00
Full Dinner Strip (Serves 6-8 Guests) \$72.00
Fresh Dill Velouté \$10.00/qt

Grilled Salmon \$12.50 Per Person
Marinated and Grilled Salmon Filet with Refreshing Papaya Salsa

Shrimp Scampi \$17.00 Per Person
Jumbo Shrimp Sautéed in a Garlic Cream Sauce / 7 Shrimp Per Serving

Breast of Chicken Piccata, Forestière, or Marsala \$11.00 Per Person

Macadamia Crusted Halibut \$21.00 Per Person
Served in a Coconut-Pineapple Beurre Blanc

Stuffed Whole Boned Chicken (Serves 6-8) \$42.00
Choice of Filling: Greek-Style with Pine Nut; Spinach and Feta; À La Pesto or with Apple Bread Filling

Filet of Beef Wellington
A Classic! Beef Tenderloin Coated with Liver Pâté and Fresh Mushroom Duxelle, Wrapped in Puff Pastry, Baked to a Golden Brown

Individual \$24.00
Cocktail Size Strip \$110.00
Whole Filet (Serves 8-12) \$210.00
Port Demi-Glace \$14.00/Qt

Beef Bourguignon \$18.00 Per Person
Beef Cooked in a Red Wine Sauce
with Pearl Onions, Mushrooms and Carrots

Veal Tenderloin Piccata or Forestière \$22.00 Per Person

Duck Confit \$19.00 Per Person
Slow-Braised, Partially Boned Duckling
In a Light Currant Demi-Glace, Two Piece Serving

½ Roasted Duckling \$19.00 Per Person
With Raspberry Sauce / Minimum Order of 6

Leg of Lamb Roast (About 6-8 Pounds) \$16.00/lb
Partially Boned, and Seasoned with Herbs and Garlic

Whole Quiches
Your Choice of Lorraine, Spinach, Mushroom, or Chili Verde

Individual \$4.95
Md (Serves 4-6 Guests) \$14.50
Lg (Serves 8-10 Guests) \$20.50

Individual Chicken Pot Pie \$6.95
Baked From Scratch! Pulled Chicken Meat with Garden Vegetables in a Mushroom Velouté Sauce in Our Own Flaky Crust

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Parties Made Easy

OVEN-READY GOURMET

Tourte Milanaise (Serves Up to 20) \$44.00

Layers of Frittata, Spinach, Ham, Swiss Cheese, and Sweet Bell Pepper, Wrapped in Puff Pastry, Baked to a Golden Brown. Turkey and Tuna also Available.

Tourte au Choux \$41.00

Very French! Pork, Onions, Cabbage and Spices, Pre-Baked in a Puff Pastry / (Serves 8-10 Guests)

Ham or Turkey Broccoli Feuilleté \$36.00

Fresh Broccoli, Ham or Turkey, and Roasted Red Bell Pepper, Wrapped in Puff Pastry, Baked to a Golden Brown. (Serves 8-10 Guests) Without Ham or Turkey as a Vegetarian Dish \$33.00

Penne Pasta Primavera \$7.25 Per Person

Penne Pasta Tossed with Blanched Garden Vegetables with Your Choice of Tomato Basil, Tequila Lime, or Basil Pesto Sauce with Freshly Grated Parmesan Cheese (10 Person Minimum)

Tomato Basil or Eggplant Lasagna

½ Pan Serves 10-12 Guests \$45.00

Full Pan Serves 20-24 Guests \$75.00

À la Viande (Meat) Add \$15.00

Grilled Vegetables \$12.00/lb

1 lb Serves 3-4 Guests

Lemon Blue Lake Green Beans \$8.00/lb

1 lb Serves 3-4 Guests

Country French Potato Pie \$16.00

Michel's Specialty! French Au Gratin-Style Potatoes Baked in Our Own Flaky Crust / Serves 8-10 Guests

Potatoes Au Gratin

Baked in Cream, Seasoned with Onion, Nutmeg, and Topped with Swiss Cheese

Individual \$2.50

½ Pan (Serves 15-20 Guests) \$45.00

Full Pan (Serves 30-40 Guests) \$65.00

Rosemary Red Potatoes \$6.00/lb

1 lb Serves 4-6 Guests

Mixed Wild Rice with Toasted Almonds \$9.00/lb

3 lb Minimum / 1 lb Serves 4-6 Guests

Ratatouille \$8.50/lb

A Light Stew of Eggplant, Zucchini, Onion, Garlic, Tomato, and Colored Peppers 5 lb Minimum / 1 lb Serves 4-6 Guests

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MORNING FAVORITES

Fresh Fruit Tray

Sm (Serves Up to 20 Guests) \$39.00

Md (Serves Up to 40 Guests) \$59.00

Lg (Serves Up to 75 Guests) \$79.00

Fruit Brochette \$2.00

Raspberry Yogurt Dip \$3.50/pt

Suggested with Fresh Fruit

Whole Quiches

Lorraine / Spinach / Mushroom / Chili Verde

New Flavors (May Require Two Days Notice):

Smoked Salmon with Goat Cheese / Sundried Tomato-Pine Nut and Artichoke Heart / Broccoli Cheddar Cheese

Breakfast Square (2½" x 2½") \$2.50 / Individual \$4.95

Md (Serves 4-6 Guests) \$14.50

Lg (Serves 8-10 Guests) \$20.50

Chicken Pot Pie \$6.95

Smoked Salmon Pinwheel Wraps \$2.00 ea

Minimum Order of 15

Kosher-Style Smoked Salmon Tray (2½ lbs) \$89.00

Garnished with Capers, Rings of Red Onions and Whipped Cream Cheese. Sliced Baguettes and Assorted Crackers Suggested.

Cream Cheese Strawberries \$1.50 ea

BEVERAGES

Flavored Calistogas / Snapple / Sparkling Water \$1.95 ea

Evian Water / Regular/Diet Soft Drinks \$1.35 ea

Fresh Orange Juice \$20.00 Gal

ARTISAN BREAD

Ciabatta or Sourdough \$3.25 ea

Multi-Grain \$3.80 ea

Kalamatta Olive \$4.60 ea

CROISSANTS

Plain: Mini \$1.00 / Reg \$1.70

Almond or Chocolate: Mini \$1.25 / Reg \$2.00

Caramel: Mini \$1.40 / Reg \$2.25

Ham and Cheese: Reg \$3.00

Spinach and Cheese: Reg \$3.00

ROLLS

Walnut, Cinnamon, or Raisin: Mini \$1.05 / Reg \$1.95

Palmier \$2.05

Plain or Sugar Brioche \$1.70

Apple Turnover \$2.00

Bagel and Cream Cheese \$1.75

MUFFINS

Blueberry, Cappuccino, Lemon Poppseed, or Oat Bran

Mini \$9.00 Per Dozen / Reg \$1.55 ea / XL \$1.85 ea

DANISH

Cheese or Fruit: Mini \$1.05 / Reg \$2.00

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Parties Made Easy



COOKIES & OTHER SWEETS

COOKIES \$0.75 eaMeringue Puffs, Butter Cookies,
Madeleine, Chocolate Chip Cookies,
Coconut Macaroon, or Chocoroon
Florentine \$1.25 ea or \$15.95 lb**LARGE ASSORTED COOKIES \$1.55 ea**Chocolate Chip, Oatmeal Raisin,
Fudge Brownie Nut, or Peanut Butter**SHORTBREAD**

Happy Face \$2.00 ea

Butterfly \$2.50 ea

Eiffel Tower \$3.50 ea

Chocolate Truffles \$1.50 ea*Rolled with Toasted Almonds or Dusted with Cocoa***Strawberries \$1.45 ea***Dipped in White or Dark Chocolate***PETITS FOURS \$1.45 ea***Assorted Mini-French Pastries***Napoléons, Cream Puffs, Éclair, Fruit Tarts, Opéra,
Chocolate Mousse Cups****POUND CAKE \$4.05 ea**Banana, Chocolate, Blueberry, Cranberry,
Lemon, or Pumpkin *(Seasonal)***Tarts 8" \$16.95 ea**

Apricot, Apple, or Pear Tart

Tarte Tatin (French Apple Tart) 10" \$29.95 ea*2 Days Advance Notice Required***FRENCH GOURMET PASTRIES****½ Size from \$2.25 ea / Reg Size \$3.70 ea-\$4.95 ea***An Assortment of Our Delicious Specialty Pastries:*

Hazelnut Succès, Lemon Cream,

Mixed Fresh Fruit Tarts, Opéra, Napoléon, Éclairs,
Chocolate Mousse Cake, or Cheese Cake**BITE SIZE DESSERTS****Brownies, Lemon Bars, Congo Bars, or Coconut Lancers****Bite Size \$0.60 ea / ½ Size \$1.25 ea / Reg Size \$2.25 ea***Custom Cookies Available!*

DELICIOUS CAKES

*For All Occasions . . .*Birthdays, Weddings, Graduations, Baby Showers,
Christenings, Anniversaries, Retirement Parties
*Call For Our Holiday Specials!*Choose from Our Delicious Selection,
Customized as You Wish, Any Shape or Size.
Surprise Delivery Available for an Additional Fee.
Have Your Cake Beautifully Inscribed with the Message of
Your Choice For an Additional \$2.25 and up.*Other Flavors and Smaller Sizes Available Upon Request:***Opéra ♦ Black Forest Cake ♦ Succès Praline
Cheesecake ♦ Charlotte William ♦ Croquembouche
Raspberry Chocolate Mousse ♦ Raspberry Framboise
Passion Fruit ♦ St. Honoré ♦ Layered Apple Tart
Napoléon ♦ Mixed Fruit Tart ♦ Raspberry or Pear Tart
Raspberry Bagatelle ♦ Lemon or Raspberry Mousse**

Ask about Our Custom-Designed Cakes

Individual Slices Also Available

Strawberry Bagatelle <i>Moist White Sponge Cake Filled with Fresh Berries and Light Bavarian Cream</i>		Chocolate Mousse Cake <i>Layers of Dark Chocolate Sponge Cake Moistened with Orange Liqueur and Finished with a Dark Chocolate Shaving</i>	
Tropical Bagatelle <i>with Coconut Flavoring, Diced Mango and Pineapple</i>			
6" x 10"	10-12ppl \$30.00	8" Round	14-16ppl \$29.00
¼ Sheet	16-20ppl \$45.00	¼ Sheet	28-30ppl \$45.00
½ Sheet	25-30ppl \$70.00	⅓ Sheet	34-42ppl \$65.00
½ Sheet	35-40ppl \$90.00	½ Sheet	50-60ppl \$85.00
Full Sheet	70-75ppl \$170.00	Full Sheet	100-120ppl \$170.00
Millenium Cake <i>Chocolate Sponge Cake with Layers of Praline, Tiramisu, and Chocolate Mousse</i>		Pralinsko <i>Dark, Moist Chocolate Cake Filled with Creamy Hazelnut Flavored Chocolate Mousse</i>	
6" x 10"	14-16ppl \$29.00	8" Round	14-16ppl \$29.00
¼ Sheet	28-30ppl \$45.00	¼ Sheet	28-30ppl \$45.00
⅓ Sheet	34-42ppl \$65.00	⅓ Sheet	34-42ppl \$65.00
½ Sheet	50-60ppl \$85.00	½ Sheet	50-60ppl \$85.00
Full Sheet	100-120ppl \$170.00	Full Sheet	100-120ppl \$170.00
Lemon Buttercream Cake <i>A Light, Lemon-Flavored Sponge Cake Filled with a Tangy Lemon Buttercream</i>		Carrot Cake <i>Traditional Moist Carrot Cake with Cream Cheese Filling</i>	
8" Round	14-16ppl \$29.00	8" Round	14-16ppl \$29.00
¼ Sheet	28-30ppl \$45.00	¼ Sheet	28-30ppl \$45.00
⅓ Sheet	34-42ppl \$65.00	⅓ Sheet	34-42ppl \$65.00
½ Sheet	50-60ppl \$85.00	½ Sheet	50-60ppl \$85.00
Full Sheet	100-120ppl \$170.00	Full Sheet	100-120ppl \$170.00
Tiramisu Cake <i>Espresso-Soaked Genoise Sponge Cake and Mascarpone Cheese</i>		Mixed Fruit Tart <i>Almond Pastry Crust Made Coated with Chocolate, Filled with Rum Custard Cream, and Topped with Mixed Fruit or Apricot, Apple, or Pear</i>	
8" Round	14-16ppl \$29.00	8" Round	4-6ppl \$22.00
¼ Sheet	28-30ppl \$45.00	10" Round	8-10ppl \$26.00
⅓ Sheet	34-42ppl \$65.00	12" Round	10-12ppl \$29.00
½ Sheet	50-60ppl \$85.00	22" Strip	8-10ppl \$24.00
Full Sheet	100-120ppl \$170.00	8" Almond Pear Tart	\$16.95

MENU ITEMS AND PRICING SUBJECT TO CHANGE.

Orders Only Final Upon Confirmation by Phone and Payment

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Wine List

BIN CHAMPAGNE & SPARKLING WINE

L24	Deutz Brut Classic NV, Champagne	\$42.00
505	deVenoge Brut Rose, Champagne NV	\$75.00
506	deVenoge Blanc de Blanc, Champagne '00	\$95.00
511	deVenoge Brut Millesime, Champagne '96	\$90.00
L28	Domaine Carneros Brut, Carneros '01	\$28.00
L26	Domaine Chandon "etoile" Napa/Sonoma NV	\$32.00
L26	Domaine Chandon Rose "etoile" Napa/Sonoma NV	\$38.00
509	Dom Pérignon "Oenotheque" Champagne '85	\$350.00
508	Dom Pérignon, Champagne '98	\$200.00
508	Dom Pérignon, Champagne '99	\$225.00
L29	Gloria Ferrer Brut NV, Sonoma	\$22.00
509	Gosset, Grand Reserve Rose, Champagne NV	\$98.00
510	Krug Brut "Grand Cuvee" Champagne	\$250.00
510	Krug Vintage Brut, Champagne '95	\$325.00
510	Laurent-Perrier Grand Siecle "La Cuvee" Champagne NV	\$100.00
504	Louis Roederer "Cristal" Champagne '96	\$325.00
504	Louis Roederer "Cristal" Champagne '99	\$275.00
L23	Roederer Estate "L'Ermitage" Anderson Valley '00	\$60.00
L25	Scharffenberger Brut, California NV	\$27.00
L29	Taüttinger "La Française" Champagne NV	\$56.00
505	Veuve Clicquot, "Gold Label" Champagne '99	\$95.00
508	Veuve Clicquot "La Grande Dame" Champagne '96	\$225.00



BIN WHITE BURGUNDY

L97	Albert Grivault, Meursault, Burgundy '01	\$45.00
L67	Chanson, Pernand-Vergelesses "Les Caradeux" 1er Cru '04	\$55.00
L62	Darvot-Perrin Meursault "Clos De La Velle" Burgundy '99	\$50.00
L67	Domaine Chanson Pernand-Vergelesses, Burgundy 1er Cru '04	\$52.00
500	Domaine Jean-Marc Morey, Meursault '02	\$58.00
L68	Joseph Drouhin Meursault, '03	\$50.00
501	Joseph Drouhin, Puligny-Montrachet '03	\$56.00
L31	Louis Jadot, Chablis '04	\$35.00
L30	Louis Jadot, Meursault '02	\$55.00
L22	Louis Jadot, Saint-Aubin '03	\$38.00
513	Louis Latour "Les Truffieres" Puligny Montrachet '01	\$75.00
502	Louis Latour Meursault-Blagny "Premier Cru" '02	\$55.00
515	Louis Latour "Morgeot" Chassagne Montrachet '03	\$95.00
514	Louis Latour "Morgeot" Chassagne Montrachet '04	\$75.00
512	Louis Latour "Grand Cru" Corton Charlemagne '01	\$125.00
L61	Moreau Chablis "Vaillon" 1er Cru '04	\$50.00
L61	Olivier Leflaive Saint-Aubin "En Remilly" 1er Cru '04	\$45.00
L63	Sauvignac Pouilly-Fuisse "Clos Sur La Roche" '02	\$45.00
L66	Sauvignac Pouilly Fuisse "Clos Sur La Roche" '03	\$45.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

BIN CHARDONNAY

L103	Beringer "Reserve" Napa Valley '05	\$45.00
L21	Bouchaine, Carneros Napa Valley '05	\$24.00
L81	Chateau Ste Michele "Canoe Ridge" Columbia Valley '04	\$32.00
523	Du Nah "DeDee's Vineyard" Russian River '05	\$58.00
511	Far Niente, Napa Valley '06	\$75.00
L4	Fort Ross, Sonoma Coast '04	\$45.00
520	Fort Ross "Reserve" Sonoma Coast '04	\$60.00
507	Groth, Napa Valley '05	\$40.00
507	Jarvis "Finch Hollow" Napa Valley '04	\$95.00
503	Jarvis "Finch Hollow" Napa Valley '05	\$95.00
L73	Leal, San Benito '05	\$30.00
521	Newton Unfiltered, Napa County '04	\$75.00
522	Paul Hobbs, Russian River Valley '05	\$75.00
503	Ridge "Montebello" Santa Cruz Mountains '04	\$85.00
L83	Sebastiani "Dutton Ranch" Russian River '05	\$40.00
L85	Sebastiani "Unoaked" Russian River '05	\$24.00
L20	Sequoia Grove, Carneros Napa Valley '05	\$35.00
520	Silverado "Vineburg" Carneros '04	\$48.00
L44	Sonoma Cutrer, Russian River Ranches '05	\$30.00
L9	Sterling Vineyards "Reserve" Napa Valley '05	\$65.00
L44	ZD, California '06	\$40.00



BIN SAUVIGNON BLANC & SELECTED WHITES

516	Chateau Margaux "Pavillon Blanc" Bordeaux '03	\$120.00
L95	Comte Lafond Sancerre '03	\$40.00
L96	Comte Lafond Sancerre '02	\$40.00
L40	Hall Sauvignon Blanc, Napa Valley '06	\$25.00
L70	Hugel Riesling, Alsace '01	\$25.00
L86	Joel Gott Sauvignon Blanc, "Three Ranches" Napa Valley '04	\$25.00
L79	Ladera Sauvignon Blanc, Howell Mountain '06	\$35.00
L94	Ladoucette Pouilly-Fume, Loire '02	\$30.00
L81	Matua Sauvignon Blanc "Pareta" Marlborough '05	\$27.00
L65	Pascal Jolivet Pouilly-Fume, Loire '05	\$32.00
518	Pascal Jolivet Sancerre "Chateau du Nozay" Sancerre '04	\$50.00
519	Pascal Jolivet Sancerre "Les Cailloites" Sancerre '04	\$50.00
L69	Pierre Sparr Gewurztraminer Mambourg "Grand Cru" Alsace '02	\$30.00
L70	Pierre Sparr Riesling Mambourg "Grand Cru" Alsace '02	\$30.00
L69	Pierre Sparr, Schoenenbourg Riesling, "Grand Cru" Alsace '01	\$30.00
L74	Silverado Sauvignon Blanc "Miller Ranch" Napa Valley '05	\$30.00
L85	Sterling Sauvignon Blanc "Estate" Napa Valley '05	\$28.00
450	Treana "Mer Soleil Vineyard" Central Coast '03	\$34.00
450	Trimbach Pinot Gris "Reserve" Alsace '00	\$58.00
517	Trimbach Riesling "Cuvee Frederic Emile" Alsace '00	\$75.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.



Wine List

BIN CABERNET SAUVIGNON/MERITAGE

131	Andrake Cellars, Washington '98	\$70.00
130	Andrake Cellars, "Reserve Cuvee" Washington '99	\$70.00
902	Beaulieu Vineyards "Georges De Latour" Napa Valley '97	\$175.00
115	Beaulieu Vineyards "Georges De Latour" Napa Valley '00	\$120.00
115	Beaulieu Vineyards "Georges De Latour" Napa Valley '01	\$132.00
116	Beaulieu Vineyards "Georges De Latour" Napa Valley '02	\$120.00
116	Beaulieu Vineyards "Georges De Latour" Napa Valley '03	\$120.00
904	Beaulieu Vineyards "Georges De Latour" Napa Valley '04	\$132.00
L46	Beaulieu Vineyards "Tapestry" Napa Valley '01	\$50.00
L46	Beaulieu Vineyards "Tapestry" Napa Valley '02	\$45.00
L45	Beaulieu Vineyards "Tapestry" Napa Valley '03	\$45.00
L45	Beaulieu Vineyards "Tapestry" Napa Valley '04	\$45.00
L60	Beaulieu Vineyards "Dulcet" Napa Valley '00	\$45.00
L27	Beaulieu Vineyards "Dulcet" Napa Valley '01	\$50.00
L10	Beaulieu Vineyards "Dulcet" Napa Valley '02	\$48.00
402	Benziger "Tribute" Sonoma Mountain '03	\$125.00
406	Benziger "Tribute" Sonoma Mountain '04	\$125.00
900	Beringer "Reserve" Napa Valley '02	\$135.00
140	Casa Lapostolle "Clos Apalta" Chile '01	\$95.00
118	Caymus "Special Selection" Napa Valley '03	\$200.00
117	Caymus "Special Selection" Napa Valley '04	\$200.00
905	Caymus "Special Selection" Napa Valley '05	\$235.00
143	Chalk Hill, Chalk Hill, Sonoma County '01	\$75.00
902	Chateau Potelle "VGS" Mt. Veeder '04	\$75.00
410	Charles Krug "Reserve Generations" Napa Valley '01	\$56.00
411	Charles Krug "Vintage Selection" Napa Valley '96	\$110.00
411	Charles Krug "Vintage Selection" Napa Valley '02	\$75.00
109	Chateau Montelena "Estate" Napa Valley '02	\$125.00
902	Chateau St. Jean "Cinq Cepages" Sonoma County '97	\$125.00
126	Chateau St. Jean "Cinq Cepages" Sonoma County '01	\$95.00
125	Chateau St. Jean "Cinq Cepages" Sonoma County '02	\$76.00
901	Chateau St. Jean "Cinq Cepages" Sonoma County '03	\$76.00
136	Chateau St. Michelle "Cold Creek" Washington '96	\$50.00
101	Chateau St. Michelle "Ethos" Columbia Valley '94	\$67.00
100	Chateau St. Michelle "Ethos" Columbia Valley '95	\$67.00
132	Chateau St. Michelle "Col Solare" Columbia Valley '96	\$60.00
139	Chateau St. Michelle "Col Solare" Columbia Valley '98	\$60.00
138	Chateau St. Michelle "Col Solare" Columbia Valley '99	\$60.00
137	Chateau St. Michelle "Col Solare" Columbia Valley '01	\$60.00
141	Chateau St. Michelle Meritage, Columbia Valley '95	\$75.00
142	Chimney Rock, Stags Leap District '03	\$75.00
L107	Clos Du Bois "Reserve" Alexander Valley '03	\$28.00
907	Clos Du Bois "Marlstone" Sonoma '97	\$95.00
413	Clos Du Bois "Marlstone" Sonoma '03	\$75.00
123	Clos Du Val "Stags Leap Estate" Napa Valley '90	\$175.00
123	Clos Du Val "Stags Leap Estate" Napa Valley '91	\$175.00
123	Clos Du Val "Stags Leap Estate" Napa Valley '92	\$175.00
409	Columbia Crest "Reserve" Washington '00	\$44.00
408	Columbia Crest "Walter Clore" Columbia Valley '00	\$44.00
412	Columbia Crest "Walter Clore" Columbia Valley '02	\$44.00
403	Conn Creek "Anthology" Napa Valley '00	\$50.00
901	d'Arenberg "Coppermine" McLaren Vale '04	\$90.00
L106	Erba, "Mountainside Vineyard" Napa Valley '03	\$70.00
900	Fabre Montmayou "Grand Vin" Mendoza '01	\$45.00
900	Far Niente, Napa Valley '00	\$175.00
134	Far Niente, Napa Valley '04	\$195.00
L116	Faust, Napa Valley '03	\$70.00
903	Flora Springs Trilogy, Napa Valley '03	\$85.00

BIN CABERNET SAUVIGNON/MERITAGE

L121	Franciscan, Napa Valley '02	\$35.00
128	Geysler Peak "Reserve" Sonoma '00	\$60.00
128	Geysler Peak "Reserve" Sonoma '02	\$60.00
104	Geysler Peak "Reserve Alexandre" Alexander Valley '98	\$62.00
105	Geysler Peak "Reserve Alexandre" Alexander Valley '99	\$62.00
106	Geysler Peak "Reserve Alexandre" Alexander Valley '00	\$62.00
910	Hewitt Vineyard, Rutherford '04	\$100.00
L123	Iron Horse "T bar T" Alexander Valley '01	\$45.00
900	Jarvis "Lake William" Napa Valley '02	\$110.00
121	Joseph Phelps "Insignia" Napa Valley '02	\$295.00
121	Joseph Phelps "Insignia" Napa Valley '03	\$275.00
905	Joseph Phelps "Insignia" Napa Valley '04	\$275.00
L82	Juslyn, Napa Valley '00	\$40.00
902	Kathryn Hall "Sacrasbe" Napa Valley '03	\$100.00
107	Kenwood "Artist Series" Sonoma County '95	\$125.00
L111	Laird Family, Napa Valley '03	\$45.00
119	Lancaster "Reserve Meritage" Alexander Valley '99	\$67.00
120	Langtry Meritage, Lake/Napa County '99	\$67.00
R31	La Serenissima "John Tiso Vineyard" San Diego County '02	\$35.00
129	Leonetti, Walla Walla Valley '04	\$150.00
902	Ladera "Howell Mountain" '04	\$100.00
404	Ladera "Lone Canyon Vineyard" Napa Valley '03	\$80.00
907	Louis Martini "Monte Rosso" Sonoma Valley '01	\$94.00
L6	Moon Mountain "Estate Reserve" Sonoma Valley '02	\$45.00
L113	Mt. Veeder, Napa Valley '02	\$42.00
902	Nickel & Nickel "Branding Iron" Oakville '00	\$80.00
901	Nickel & Nickel "Carpenter Vineyard" Napa Valley '00	\$80.00
906	Nickel & Nickel "Stelling Vineyard" Oakville '00	\$175.00
906	Nickel & Nickel "Tench Vineyard" Oakville '00	\$80.00
903	Nickel & Nickel "Vogt" Howell Mountain '00	\$100.00
123	Niebaum Coppola "Rubicon" Napa Valley '95	\$250.00
405	O'Brien "Seduction" Napa Valley '04	\$50.00
800	Opus One, Napa Valley '94	\$350.00
800	Opus One, Napa Valley '95	\$275.00
800	Opus One, Napa Valley '96	\$275.00
800	Opus One, Napa Valley '97	\$350.00
800	Opus One, Napa Valley '98	\$225.00
800	Opus One, Napa Valley '99	\$250.00
800	Opus One, Napa Valley '00	\$225.00
800	Opus One, Napa Valley '01	\$250.00
800	Opus One, Napa Valley '02	\$225.00
800	Opus One, Napa Valley '03	\$225.00
127	Paul Hobbs, Napa Valley '04	\$125.00
114	Prevail "Back Forty" Alexander Valley '03	\$108.00
114	Prevail "West Face" Alexander Valley '03	\$72.00
L104	Provenance, Napa Valley '03	\$60.00
909	Quintessa, Napa Valley '97	\$250.00
909	Quintessa, Napa Valley '99	\$195.00
909	Quintessa, Napa Valley '00	\$175.00
908	Quintessa, Napa Valley '01	\$195.00
908	Quintessa, Napa Valley '02	\$185.00
908	Quintessa, Napa Valley '03	\$175.00
133	Raymond "Generations" Napa Valley '98	\$90.00
906	Ridge "Montebello" Santa Cruz Mountains '92	\$350.00
906	Ridge "Montebello" Santa Cruz Mountains '94	\$350.00
906	Ridge "Montebello" Santa Cruz Mountains '96	\$350.00
900	Ridge "Montebello" Santa Cruz Mountains '04	\$185.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.



Wine List

BIN CABERNET SAUVIGNON/MERITAGE

800	Robert Mondavi "Reserve" Napa Valley '92	\$200.00
800	Robert Mondavi "Reserve" Napa Valley '94	\$250.00
800	Robert Mondavi "Reserve" Napa Valley '95	\$200.00
800	Robert Mondavi "Reserve" Napa Valley '96	\$200.00
800	Robert Mondavi "Reserve" Napa Valley '97	\$250.00
800	Robert Mondavi "Reserve" Napa Valley '98	\$175.00
800	Robert Mondavi "Reserve" Napa Valley '99	\$200.00
800	Robert Mondavi "Reserve" Napa Valley '00	\$175.00
800	Robert Mondavi "Reserve" Napa Valley '01	\$225.00
800	Robert Mondavi "Reserve" Napa Valley '02	\$175.00
800	Robert Mondavi "Reserve" Napa Valley '03	\$175.00
L82	Robert Mondavi, Oakville '00	\$50.00
L2	Robert Mondavi, Napa Valley '02	\$35.00
L2	Robert Mondavi, Napa Valley '03	\$35.00
143	Rodney Strong "Symmetry" Alexander Valley '97	\$125.00
L108	Roth "Heritage" Alexander Valley '00	\$36.00
140	Rubicon "Cask" Napa Valley '03	\$110.00
904	Rubicon "Cask" Napa Valley '04	\$110.00
L1	Rutherford Grove, Napa Valley '99	\$30.00
108	Sebastiani "Cherry Block" Sonoma Valley '04	\$125.00
400	Sequoia Grove "Rutherford Reserve" Rutherford '02	\$85.00
L10	Sequoia Grove, Napa Valley '04	\$46.00
103	Silverado, Napa Valley '01	\$54.00
102	Silverado "Limited Reserve" Napa Valley '02	\$150.00
910	Silverado "Limited Reserve" Napa Valley '90	\$275.00
401	Spring Valley Vineyard "Uriah" Walla Walla Valley '04	\$75.00
903	Staglin, "Rutherford" Napa Valley '04	\$225.00
135	St Clement "Oropas" Napa Valley '00	\$55.00
L16	Sterling Vineyards "Diamond Mountain Ranch" Napa Valley '98	\$55.00
L87	Sterling Vineyards "Diamond Mountain Ranch" Napa Valley '99	\$55.00
905	Sterling Vineyards "SVR" Napa Valley '94	\$200.00
905	Sterling Vineyards "SVR" Napa Valley '95	\$200.00
905	Sterling Vineyards "SVR" Napa Valley '02	\$90.00
906	Sterling "Reserve" Napa Valley '98	\$90.00
906	Sterling "Reserve" Napa Valley '99	\$125.00
906	Sterling "Reserve" Napa Valley '01	\$125.00
L112	Sunstone "Eros" Santa Ynez Valley '00	\$52.00
L75	Turnbull "Estate" Napa Valley '03	\$55.00
136	Vina Almariva, Chile '03	\$125.00
122	Vine Cliff, Napa Valley '99	\$75.00
404	Vine Cliff, Napa Valley '04	\$75.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

BIN BORDEAUX

309	Baron 'Arques, Vin de Pays '99	\$40.00
L38	B & G Margaux '02	\$30.00
700	Château Angelus "Grand Cru" St. Emilion '00	\$450.00
306	Château Beychevelle, Saint-Julien '99	\$45.00
213	Château Branaire "Duluc-Ducru" St. Julien '00	\$250.00
218	Château Cantenac "Grand Cru" St.-Émilion '00	\$45.00
318	Château Carbonnieux "Grand Cru" Pessac-Léognan '96	\$50.00
215	Château Citran "Cru Bourgeois" Haut-Médoc '00	\$65.00
319	Château Clément-Pichon, Haut-Médoc '96	\$45.00
700	Château Coufran, Haut-Médoc '98	\$45.00
L15	Château De Launay, Bordeaux Supérieur '02	\$40.00
200	Château De Pez, Saint-Estèphe '00	\$90.00
700	Château Ducru-Beaucaillon, Saint-Julien '00	\$450.00
321	Château de Sales, Pomerol '98	\$60.00
700	Château Giscours "Grand Cru" Margaux '84	\$375.00
201	Château Gloria, St. Julien '00	\$125.00
322	Château Grand Mayne "Grand Cru" Saint-Émilion '98	\$150.00
203	Château Grange-Neuve, Pomerol '00	\$90.00
302	Château Greysac, Médoc '00	\$39.00
308	Château Haut-Bergey, Pessac-Léognan '99	\$35.00
202	Château Haut-Beauséjour, Saint-Estèphe '00	\$40.00
300	Château La Dominique "Grand Cru" St.-Émilion '96	\$75.00
L14	Château Lafleur-Gazin, Pomerol '01	\$36.00
214	Château La Gurgue, Margaux '00	\$65.00
312	Château Lafite Rothschild, Pauillac '98	\$550.00
700	Château Lafite Rothschild, Pauillac '00	\$900.00
313	Château Lafite Rothschild, Pauillac '01	\$350.00
323	Château Larose-Trintaudon, Haut-Médoc '00	\$39.00
L8	Château Larruan Margaux '01	\$38.00
310	Château Lascombes "Grand Cru" Margaux '01	\$95.00
317	Château Lascombes "Grand Cru" Margaux '03	\$75.00
314	Château Latour "Premier Grand Cru" Pauillac '01	\$350.00
206	Château Le Prieur "Grand Cru" St. Emilion '00	\$60.00
311	Château Leoville Poyferré, Saint-Julien '99	\$70.00
305	Château Leoville Poyferré, Saint-Julien '01	\$70.00
205	Château Les Ormes de Pez, Saint-Estèphe '00	\$55.00
700	Château Lynch Bages, Pauillac '98	\$150.00
315	Château Lynch Bages "Grand Cru" Pauillac '03	\$125.00
210	Château Manie, Fronsac '00	\$40.00
700	Château Margaux "Premier Grand Cru" Margaux '00	\$1,200.00
211	Château Marquis de Terme "Grand Cru" Margaux '00	\$65.00
L10	Château Meyre, Haut-Médoc '00	\$36.00
304	Château Moulinet, Pomerol '00	\$75.00
309	Château Pavie "Grand Cru" St.-Émilion '99	\$200.00
209	Château Pavie "Grand Cru" St.-Émilion '00	\$600.00
320	Château Prieuré-Lichine "Grand Cru" Margaux '96	\$75.00
212	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
208	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
208	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
208	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
208	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
208	Château Prieuré-Lichine "Grand Cru" Margaux '00	\$90.00
301	Château Rauzan-Ségla "Grand Cru" Margaux '01	\$95.00
307	Château Sansonnet "Grand Cru" St.-Émilion '01	\$50.00
303	Château Smith Haut Lafitte "Grand Cru" Pessac-Léognan '03	\$95.00
216	Château Trimoulet "Grand Cru" St.-Émilion '00	\$55.00
217	Clos Canon "Grand Cru" St.-Émilion '00	\$75.00
209	Cos D'Estournel "Grand Cru" Saint-Estèphe '00	\$450.00
316	Cos D'Estournel "Grand Cru" Saint-Estèphe '03	\$295.00
204	La Fleur de Boüard, Pomerol '00	\$85.00
212	Lassegue, Saint Emilion "Grand Cru" '03	\$70.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.



Wine List

BIN MERLOT

904	Beringer "Bancroft Ranch" Howell Mountain '02	\$80.00
414	Cakebread Cellars, Napa Valley '04	\$100.00
419	Château St. Michelle "Reserve" Columbia Valley '96	\$90.00
418	Château St. Michelle "Canoe Ridge" Columbia Valley '95	\$50.00
417	Château St. Michelle "Canoe Ridge" Columbia Valley '96	\$50.00
416	Château St. Michelle "Canoe Ridge" Columbia Valley '99	\$42.00
423	Château St. Michelle "Indian Wells" Columbia Valley '95	\$50.00
L105	Erba "Mountainside Vineyard" Napa Valley '03	\$48.00
L75	Gundlach Bundschu "Rhinefarm Vineyard" Sonoma Valley '03	\$45.00
R32	La Serenissimi "John Tiso Vineyard" San Diego County '03	\$35.00
129	Leonetti, Columbia Valley '05	\$125.00
422	Northstar, Columbia Valley '00	\$75.00
420	Northstar, Columbia Valley '95	\$75.00
421	Northstar, Columbia Valley '99	\$75.00
L117	St. Clement, Napa Valley '00	\$35.00
L12	Sterling Vineyards "Three Palms" Napa Valley '00	\$40.00
415	Twomey, Napa Valley '00	\$90.00



BIN PINOT NOIR

600	Calera, Central Coast '97	\$58.00
L6	Chalone, "Chalone Estate" Monterey '03	\$35.00
L33	Domaine Carneros, Carneros '05	\$40.00
604	Domaine Drouhin, Willamette Valley '05	\$75.00
606	Du Nah "Estate" Russian River '05	\$60.00
L3	Fort Ross, Sonoma Coast '04	\$52.00
700	Fort Ross "Reserve" Sonoma Coast '03	\$70.00
605	Gary Farrell, Russian River '04	\$75.00
L114	Iron Horse, Sonoma '99	\$45.00
L114	Koehler, Monterey '02	\$27.00
L118	O'Connor, Russian River '05	\$45.00
L5	Orogeny, Green Valley '04	\$36.00
L115	Sanford, Santa Rita Hills '04	\$38.00
604	Sea Smoke "Botella" Santa Rita Hills '01	\$95.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

BIN RED BURGUNDY

L11	Chofflet-Valdenaire Givry 1er Cru, Clos de Choue '02	\$32.00
616	Domaine Des Perdrix, Nuits- Saint- George '99 "Monopole"	\$110.00
614	Frédéric Esmonin Clos De Vougeot "Grand Cru" '00	\$150.00
613	Frédéric Esmonin Clos De Vougeot "Grand Cru" '01	\$120.00
608	Frédéric Esmonin Chambertin-Clos de Beze "Grand Cru" '00	\$95.00
L93	Frédéric Esmonin Gevrey-Chambertin "Lavaux- St. Jacques" 1er Cru '01	\$48.00
L42	Frédéric Esmonin Gevrey-Chambertin "Clos Prieur" '02	\$40.00
L42	Frédéric Esmonin Gevrey-Chambertin "Clos Prieur" '03	\$45.00
615	Frédéric Esmonin Mazy-Chambertin "Grand Cru" '01	\$110.00
612	Frédéric Esmonin Ruchottes-Chambertin "Grand Cru" '00	\$120.00
L119	Jean-Marc Bouley Volnay '03	\$45.00
L43	Jean-Marc-Morey Santenay "Grand Clos Rousseau" 1er Cru '02	\$47.00
L34	Joseph Drouhin, Chorey-Les-Beaune '03	\$32.00
L35	Joseph Drouhin, Cote De Nuits-Villages '03	\$30.00
L77	Joseph Drouhin, Pernand-Vergelesses '03	\$35.00
607	Joseph Drouhin, Pommard '03	\$58.00
L78	Joseph Drouhin, Savigny-Les-Beaune '03	\$40.00
L71	Louis Jadot, Cote De Nuits-Villages "Le Vaucrain" '03	\$40.00
L109	Louis Jadot, Gevrey-Chambertin '99	\$75.00
L110	Louis Jadot, Gevrey-Chambertin '02	\$58.00
609	Louis Jadot Pommard "Clos De La Commaraine" Monopole '03	\$120.00
619	Louis Latour Corton "Grand Cru" '00	\$75.00
618	Louis Latour Chateau Corton Grancey "Grand Cru" '99	\$250.00
617	Louis Latour Chateau Corton Grancey "Grand Cru" '03	\$200.00
610	Louis Latour, Pommard- Epenots '02	\$75.00
616	Nicolas Potel, Clos du Vougeot "Grand Cru" '03	\$200.00
611	Nicolas Potel "Les Vignots" Pommard '03	\$75.00



BIN SELECTED RED IMPORTS

L103	Blason Du Prince, Chateaufneuf Du Pape '05	\$45.00
L120	Brollo Chianti Classico, Tuscany '03	\$30.00
L92	Castello Di Volpaia Chianti Classico Riserva '03	\$45.00
604	d'Arenberg "The Dead Arm" McLaren Vale '04	\$95.00
901	d'Arenberg The Dead Arm" McLaren Vale '05	\$95.00
L37	Domaine Courbis, Saint-Joseph '02	\$31.00
700	Domaine Du Galet, Chateaufneuf-du-Pape '01	\$50.00
450	Domaine Lignerès Aric, Corbieres '02	\$36.00
450	Domaine Lignerès Las Vals, Corbieres '02	\$36.00
450	Domaine Lignerès Piece de Roche, Corbieres '02	\$40.00
450	Domaine Lignerès Notre Dame, Corbieres '02	\$40.00
L41	Jean-Luc-Columbo Chateaufneuf Du Pape, '97	\$40.00
L13	Jean-Luc-Columbo Chateaufneuf Du Pape, '00	\$35.00
L41	La Crau De Ma Mere, Chateaufneuf Du Pape '00	\$40.00
700	Paul Jaboulet, Crozes Hermitage '03	\$50.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.



Wine List

BIN SELECTED RED DOMESTIC

901	Chateau Potelle Zinfandel "VGS" Mt. Veeder '04	\$75.00
L122	Clos Du Bois Malbec "Reserve" Alexander Valley '97	\$40.00
L102	Jade Mountain Syrah, Napa Valley '03	\$30.00
L32	Leal Syrah, San Benito '04	\$30.00
L36	Leal "Threesome" Rhone Blend, San Benito '04	\$30.00
601	Ridge Zinfandel "Lytton Springs" Dry Creek Valley '04	\$45.00
L38	Ridge Zinfandel "Lytton Springs" Dry Creek Valley '05	\$45.00
L39	Ridge Zinfandel "York Creek" Napa Valley '05	\$40.00
L39	Ridge Zinfandel "York Creek" Napa Valley '01	\$40.00
L38	Ridge Zinfandel "Pagani Ranch" Sonoma Valley '05	\$50.00
603	Stags Leap "No Cede Malis" Napa Valley '99	\$75.00
602	Taz Syrah "Goat Rock" Santa Maria Valley '04	\$45.00



HALF BOTTLE SELECTIONS

BIN RED

L7	Artesa Cabernet Sauvignon, Napa Valley '02	\$15.00
13	Beringer Cabernet Sauvignon "Reserve" Napa Valley '02	\$68.00
23	Chateau Haut-Beausejour, Saint-Estephe '01	\$21.00
17	Chateau Montelena Cabernet Sauvignon "Estate" Napa Valley '02	\$65.00
114	Chateau St. Jean "Cinq Cepages" Sonoma '03	\$38.00
2	Joseph Phelps Cabernet Sauvignon, Napa Valley '04	\$38.00
15	Lancaster "Reserve Meritage" Alexander Valley '00	\$35.00
12	Lancaster "Reserve Meritage" Alexander Valley '02	\$35.00
7	Louis Latour Aloxe-Corton, Burgundy '03	\$38.00
L90	Louis Latour, Chassagne Montrachet Rouge, Burgundy '02	\$20.00
L91	Louis Latour Marsannay Rouge, Burgundy '02	\$14.00
9	Louis Latour Volnay, Burgundy '03	\$40.00
14	Prevail "West Face" Alexander Valley '03	\$36.00
22	Robert Mondavi Cabernet Sauvignon "Reserve" Napa Valley '02	\$100.00
11	Stags Leap Cabernet Sauvignon, Napa Valley '00	\$28.00



HALF BOTTLE SELECTIONS

BIN WHITE

L88	Ladoucette Pouilly-Fume, Loire '02	\$16.00
19	Louis Latour Chateau de Blagny "Meursault-Blagny" Burgundy '03	\$40.00
L89	Paul Prieur Sancerre '04	\$18.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

BIN MAGNUMS, 1.5L

18	Acacia Pinot Noir, Carneros '03	\$125.00
21	Beaulieu Vineyard "Tapestry" Napa Valley '99	\$125.00
18	Chalone Pinot Noir, Monterey '02	\$125.00
110	Charles Krug Reserve Merlot, Napa Valley '99	\$120.00
112	Chateau Montelena Cabernet "Estate" Napa Valley '02	\$250.00
18	Edna Valley Pinot Noir, Edna Valley '02	\$100.00
21	Jade Mountain Merlot "Paras Vineyard" Mt. Veeder '00	\$100.00
2	Jessup Cellars Zinfandel, Napa Valley '02	\$95.00
24	Kunde Cabernet Sauvignon "Hand Painted" Sonoma Valley '94	\$150.00
20	Lancaster Meritage, Alexander Valley '00	\$150.00
20	Mondavi/Frescobaldi LaVite Lucente, Toscana '96	\$125.00
16	O'Brien "Seduction" Napa Valley '04	\$100.00
2	Perrier-Jouët "Fleur de Champagne" Champagne '95	\$350.00
21	Provenance Merlot, Napa Valley '00	\$120.00
2	Provenance Cabernet, Napa Valley '02	\$120.00
111	Quintessa, Rutherford '01	\$330.00
113	Robert Mondavi Cabernet Sauvignon "Reserve" '00	\$350.00
20	Robert Mondavi Pinot Noir "Reserve" Napa Valley '94	\$200.00
24	Vine Cliff Merlot, Napa Valley '00	\$175.00



BIN 3.0L - 6.0L

25	Clos Du Bois Cabernet Sauvignon 3L "Briarcrest" '98	\$250.00
16	Iron Horse Wedding Cuvee 3L "Hand Painted" Sonoma County	\$275.00
R	Mumm "Cordon Rouge" Brut 3L	\$250.00
R	Perrier Jouët Brut, Champagne 6L	\$400.00
R	Piper Heidsieck Brut 12L, Champagne	\$600.00
23	Veve Clicquot 3L Brut Yellow Label, Champagne	\$300.00



BIN DESSERT WINES

903	Chateau Suduiraut, Sainternes '01	\$150.00
5	Mission Hill Riesling Icewine "Five Vineyards" Okanagan '04 .187L	\$40.00
8	Pacherenc du Vic Bilh, Saint-Albert '04	\$30.00
10	Wairau River "Reserve" Botrytised Riesling, Marlborough .375L '98	\$24.00



BIN PORT

700	Cockburn's Vintage Port '03	\$120.00
800	Dow Vintage Port '75	\$200.00
800	Martinez Vintage Port '94	\$200.00
800	Martinez Vintage Port '97	\$150.00
700	Quinta da Eira Velba, "Single Quinta" Vintage Port '92	\$150.00
800	Quinta da Eira Velba "Single Quinta" Vintage Port '94	\$250.00
700	Warres Vintage Port '77	\$250.00
700	Warres Vintage Port '80	\$175.00

VINTAGES AND PRICES ARE SUBJECT TO CHANGE.

Event Information

FOOD COST:

The cost per person is dependent upon the menu selection. There is a minimum guarantee of guests which is specified on the event contract. Any decrease in this minimum guarantee will be reflected in an increase of the per person menu cost. The French Gourmet requires the minimum guarantee to be set seventy-two (72) hours before the event. Any guests over the minimum guarantee will be charged at the same rate.

PARTY SITE LABOR:

The French Gourmet will provide uniformed personnel to set up, serve, and clean up, based on a four hour minimum shift at a cost of \$26.00 per hour, \$35.00 per hour for Party Mgrs./Chefs and \$35.00 per hour for Event Coordinator. Any overtime, over a standard eight (8) hour shift will be charged extra at time and one half.

FOR YOUR PROTECTION:

In accordance with California state law, The French Gourmet has a health department certification and licensed kitchen, as well as the required Worker's Compensation and Liability Insurance.

TAX:

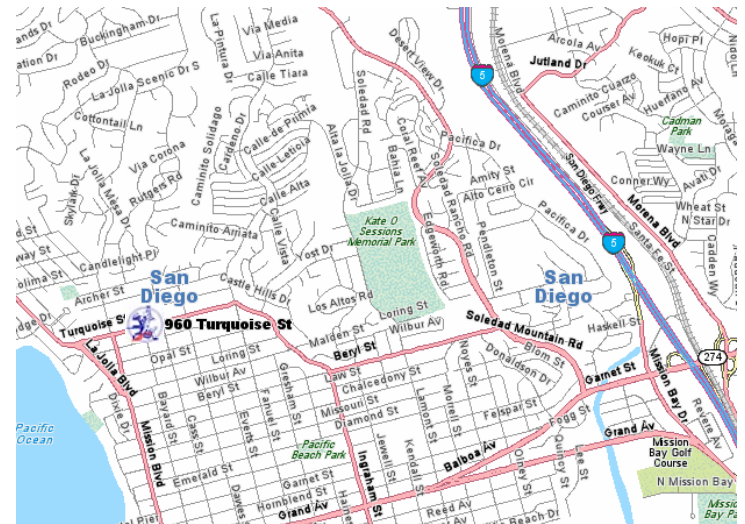
The State Board of Equalization requires that California State tax be applicable to all food, personnel, and any other services which The French Gourmet may render.

DEPOSIT/CANCELLATION:

If the arrangements and menu meet with your approval, a signed contract is required by The French Gourmet with a \$500 deposit is required to hold the date. Balance of 90% is due ten (10) days prior to your event and the remaining bill balance is due after completion of the event. There is no cancellation fee with a 48 hour notice. If your event is cancelled less than 48 hours prior to event date, a \$25.00 per person cancellation fee will be charged to your credit card for the confirmed guest count on the signed contract.

For your convenience, The French Gourmet accepts Visa, MasterCard, American Express, and Discover Card .

Map & Directions



From the Interstate 5 Southbound:

- ◆ Take Interstate 5 South.
- ◆ Exit CA-274/Balboa Avenue/Garnet Avenue.
- ◆ Take Mission Bay Drive ramp and Bear Right onto Mission Bay Drive.
- ◆ Turn Right onto Garnet Street (which becomes Balboa Ave).
- ◆ Continue onto Grand Avenue.
- ◆ Turn Right onto Cass Street for 13 Blocks.
- ◆ Turn Left onto Turquoise Street.
- ◆ The French Gourmet will be on your Right-hand side.

From the Interstate 5 Northbound:

- ◆ Take the Interstate 5 North.
- ◆ Exit Grand Avenue/Garnet Avenue.
- ◆ Take Mission Bay Drive ramp and Continue onto Mission Bay Drive.
- ◆ Bear Left onto Grand Avenue.
- ◆ Turn Right onto Cass Street for 13 Blocks.
- ◆ Turn Left onto Turquoise Street.
- ◆ The French Gourmet will be on your Right-hand side.

From Interstate 8 Eastbound or Westbound:

- ◆ Take Interstate 8 East or West.
- ◆ Take Interstate 5 North.
- ◆ Exit Grand Avenue/Garnet Avenue.
- ◆ Take Mission Bay Drive ramp and Continue onto Mission Bay Drive.
- ◆ Bear Left onto Grand Avenue.
- ◆ Turn Right onto Cass Street for 13 Blocks.
- ◆ Turn Left onto Turquoise Street.
- ◆ The French Gourmet will be on your Right-hand side.