



The Fresh Gourmet

DINNER MENU 2019

301 N. Baldwin Ave
Arcadia, CA 91007
(626)446-2248
www.thefreshgourmet.com

The Fresh Gourmet Café
2004 Huntington Drive
San Marino, CA 91108
(626)308-1720
www.thefreshgourmet.com

Chicken:

Poblano Chicken Breast:

Pan seared breast of chicken served in a subtle Pasilla pepper cream sauce. Topped with caramelized onions and Pasilla peppers

Rosemary Roasted Chicken & Shrimp:

Oven roasted breast of chicken served with pan seared large shrimp served with a garlic cream sauce

Pan Seared Stuffed Chicken Breast:

Pan seared breast of chicken stuffed with an herbed goat cheese filling topped with an heirloom tomato basil cream sauce

Chicken Fontina:

Stuffed with sautéed spinach, Fontina cheese and sun-dried tomatoes topped with a white wine, basil and cream sauce

Chicken Breast Madeira:

Sautéed chicken breast with baby Bella mushrooms, pearl onions, madeira wine and herbs

Thai lemongrass chicken:

Thai marinated chicken served with a coconut cream sauce

Chicken Chardonnay:

Airline chicken breast served in a white wine lemon garlic pan sauce

Harvest Medley:

Chicken breast stuffed with savory wild rice, dried cranberries, topped with apple brandy cream sauce

Fine Herb Chicken Breast:

Airline chicken breast served with an herb au jus

Beef:

Boneless Braised Short Ribs:

Served with a Merlot wine reduction

Gorgonzola Crusted Short Rib:

Served with roasted Cipollini demi-glaze

Peppercorn Crusted Hanger Steak:

Served with cognac cream sauce

Asian Marinated Tri-Tip:

Served with a plum wine demi

Mojo Skirt Steak:

*Marinated in traditional Argentine mojo
sauce then topped with a cilantro parsley
chimichurri*

Prosciutto & Spinach Stuffed Flank Steak:

Served with a gorgonzola cream sauce

Herb Crusted Beef Medallions:

Served with a mushroom demi-glaze

Fish:

Miso Salmon:

*Filet of salmon served with caramelized
miso glaze*

Filet of Salmon:

*Pan seared filet served with a dill cream
sauce*

Filet of Mahi Mahi:

*Pan seared filet served with a garlic lemon
pan sauce*

Filet of Swai (whitefish):

*Filet of barramundi served with a lemon
cream sauce*

Other Options:

White Marble Farms Pork Tenderloin:

*Herb brined loin served with a bourbon apple
apricot reduction*

Achiote Pork Tenderloin:

Served with a cilantro lime honey glaze

“Crispy” Blueberry Lamb Chops:

*Flame grilled topped with Boursin cheese
and crispy fried blueberries*

SIDES and STARCHES:

Fingerling Potatoes

Homemade Mashed
Potatoes

Homemade Parmesan
Mashed Potatoes

Herb Roasted Fingerling
Potatoes

Garlic Mashed Potatoes

Wasabi Mashed Potatoes

Trilogy Wild Rice

Wild Rice Pilaf

Steamed Rice

Cilantro Lime Rice

Buttered Orzo Pasta with
Spinach & Feta

Fire Roasted Vegetables
Assorted Seasonal

Vegetables

Green Beans Amandine

Sautéed Broccolini

Vanilla Bean Glazed Baby
Carrots

Wok Fried Sesame Snap Peas
& Bok Choy

Oven Roasted Asparagus

SALADS:

Southwestern Caesar Salad

(Chopped Romaine with roasted bell peppers, crispy tortilla strips, toasted pumpkin seeds, chopped cilantro & cotija cheese tossed in our house made cilantro Caesar dressing)

House Dinner Salad

(Baby greens tossed with cherry tomatoes, feta cheese, pine nuts and balsamic vinaigrette)

Queen Anne Dinner Salad

(Mixed greens, tart cherries, goat cheese crumbles and sugared walnuts tossed in white balsamic)

Napa Salad

(Baby greens tossed with dried apricots, feta cheese, candied pecans, shaved red onions and balsamic vinaigrette)

ALL DINNERS ARE SERVED WITH ROLLS AND BUTTER