



# The Fresh Gourmet

## DINNER MENU

301 N. Baldwin Ave  
Arcadia, CA 91007  
(626)446-2248  
[www.thefreshgourmet.com](http://www.thefreshgourmet.com)

The Fresh Gourmet Café  
2004 Huntington Drive  
San Marino, CA 91108  
(626)308-1720  
[www.thefreshgourmet.com](http://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-glace*

### 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-glace*

## 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***