



Revised 11/28/18

THE FRENCH GOURMET

960 Turquoise Street San Diego, CA 92109
(858) 488-1725 x2 ~ FAX (858) 488-1799

www.TheFrenchGourmet.com catering@thefrenchgourmet.com



2018 HOLIDAY TO-GO ORDER FORM

APPETIZERS

BRIE EN CROÛTE \$48

Pre-baked for your convenience! Serves up to 25

___	Sundried	___	Sautéed Mushroom w/
	Apricot		Garlic Butter
___	Tangy	___	Pesto
	Cranberry		

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers with Tzatziki (Dill Cucumber Yogurt) OR Hummus

___	SMALL	serves up to 20	\$58
___	MEDIUM	serves up to 40	\$78
___	LARGE	serves up to 75	\$98

COMBO CHARCUTERIE, PÂTÉ, & CHEESE TRAY

GARNISHED WITH OLIVES, ONION CHUTNEY, PICKLED GARLIC

___	SMALL	3.5 lbs; serves up to 20	\$89
___	MEDIUM	4.5 lbs; serves up to 40	\$104
___	LARGE	9 lbs; serves up to 60	\$169

ARTISAN IMPORTED CHEESE AVAILABLE – see HdO & Party Trays Flyer

OTHER SELECTIONS *More hors d'œuvre choices available [online](#)*

___	Caviar Pie	serves up to 25	\$55
___	Scallop Rumaki (GF)	Minimum 12	\$3.50/ea
___	Buffalo Chicken		
___	Meatballs (GF)	Minimum 12	\$1.50/ea
___	Deviled Eggs	Minimum 12	\$1.30/ea
___	SOUP Red Bell		
___	Pepper & Pear OR	1qt; serves up to 4	\$7.95/qt
	Butternut Squash		

DON'T FORGET OUR BREADS...

___	French Baguette	\$2.50 ea.
___	Sliced Baguette	\$4.50 ea.
___	Mini Croissants	\$1.60 ea.
___	Soft Dinner Rolls	\$0.60 ea.
___	Artisan Breads	From \$5.95

...& DESSERTS

9" ASSORTED PIES (serves 8-10) & 8" CHEESECAKE

___	Pumpkin	\$14
___	Apple	\$19
___	Pecan	\$20
___	Cranberry Walnut Cream	\$19
___	Chocolate Peanut Butter	\$21
___	Pumpkin Cheesecake (serves 10-12)	\$29

WHOLE FRESH-ROASTED DIESTEL TURKEY (HOT)

Diestel Turkeys – Fresh, Range Grown (see back for more info)
Served w/ The French Gourmet's Savory Bread Stuffing & Gravy

	Size	Weight	Stuffing	Gravy	Serves	Amount
___	SMALL	14-16 lbs	5 lbs	1.5 qt	14-16	\$249
___	MED	20-22 lbs	7.5 lbs	2.5 qt	20-22	\$319
___	LARGE	26-28 lbs	10 lbs	3.5qts	26-28	\$399

FABULOUS TRIMMINGS (COLD)

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans & Carrots w/ Pearl Onions; Freshly Mashed Potatoes

___	Serves 6	\$69	___	Serves 10	\$99
___	Serves 15	\$129	___	Serves 20	\$169

___	GRAVY	1qt serves 8	\$12/qt
___	FRESH CRANBERRY-ORANGE RELISH	1 lb serves 8	\$9/lb
___	SAVORY BREAD STUFFING	1 lb serves 3-4	\$10/lb
___	MASHED POTATOES & GRAVY	1 lb serves 2-3	\$10/lb

OVEN-READY COMPLETE INDIVIDUAL TURKEY DINNER

Includes 12 oz. of White & Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables, Mashed Potatoes & Gravy, Cranberry-Orange Relish; Pumpkin Pie Slice
1 person \$28.95 2 people \$53.95 3 people \$83.95
4 people \$109.95 5 or more add \$24 per person
2+ individual dinners are packaged together

SALMON EN CROÛTE

Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry

___	DINNER STRIP	serves 8	\$99
___	NARROW 16" COCKTAIL STRIP	serves 10-12	\$49

FILET OF BEEF WELLINGTON

Beef Tenderloin lightly seared and coated with liver pâté & fresh Mushroom Duxelle; Baked to a golden brown in a puff pastry

___	INDIVIDUAL	\$33
___	COCKTAIL SIZE (1/2 WIDTH)	\$160
___	WHOLE FILET	serves 8-12 \$275

BÛCHE DE NOËL

Traditional French Yule Log

Chocolate Mousse, Hazelnut Praline, Lemon, Raspberry, or Tiramisu

___	SMALL	6" serves 6-8	\$29
___	MEDIUM	12" serves 12-14	\$39
___	LARGE	18" serves 16-18	\$45

MORE ENTRÉE CHOICES AVAILABLE ON OUR
HOLIDAY ENTRÉES TO GO FLYER

P/U Date _____ Phone _____ Email _____

P/U Time _____ Del Time _____ Guest Arr Time _____ Name _____

Special Request _____ P/U HOT or COLD

Bill-To Address _____ City _____ Zip _____

Payment Type: Cash Check Visa MasterCard AmEx Discover # _____

Signature: _____ Exp Date: _____

SEE NEXT PAGE FOR ADDITIONAL DETAILS

Prices subject to change without notice



Too Busy to Cook for the Holidays?



*Make It a French Gourmet Holiday...
...we do the cooking, you take the credit!*

ORDERING MADE EASY:

- For best selection and ease of service, please place your order as early as possible.
- **All order must be paid in full in advance. Last minute orders under \$50 subject to a 5% handling fee.**
- **We strongly recommend you arrive at your requested pick-up time with your order number that we will assign to you. It's also helpful to bring a copy of your order with you.**
- **LET US KNOW IF YOU WANT YOUR FOOD HOT UPON PICK UP.**
- Your order will be packed in disposable containers. **If your food is to be hot at pick up, we suggest bringing a large, empty cooler to keep your food hot during transit.**
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details.

HOW TO RE-HEAT OR COOK YOUR FEAST (FOR WARM FOOD)

	<u>IN THE OVEN</u>	<u>MICROWAVE INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour <i>(no longer)</i>	<i>Not recommended</i>
BEEF WELLINGTON	REHEAT: 300 degrees 15 minutes BAKE TO COOK: 350 degrees 35 minutes	<i>Not recommended</i>
BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	275 degrees 20-30 minutes	10-12 minutes or until hot
GREEN BEANS & OTHER VEGETABLES	250 degrees 15-20 minutes	2-3 minutes
BRIE EN CROÛTE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN	300 degrees 30 minutes	4-5 minutes or until hot

**Remember to remove all aluminum foil before placing in the microwave.*

The French Gourmet proudly serves Diestel Turkey.

Diestel Turkey... A Difference You Can Taste!

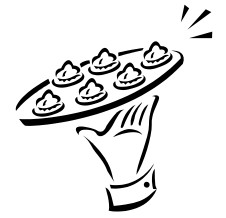


- **Tender and juicy with old-fashioned flavor** - A Diestel Turkey is consistently better - tender and juicy with that old-fashioned turkey flavor you can really taste.
- **Range Grown** - Diestel Turkeys enjoy the freedom of being range grown in the clean Sierra Foothills with individual care and raised longer (approximately 6 months) to develop flavor naturally. Our turkeys are fed a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and hormones.
- **Family Ranch Since 1949** - Diestel Turkeys are grown, processed, and delivered directly to you by the Diestel Family Turkey Ranch - family owned and operated since 1949 - working as one of the last small, family owned turkey grower-processors in the United States.
- **Broad-breasted** - Diestel Turkeys provide excellent value - more meat, less fat and less water than a commodity turkey.



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique
 960 Turquoise Street, San Diego, CA 92109
 (858) 488-1725 x2 (858) 488-1799 Fax
 www.TheFrenchGourmet.com catering@thefrenchgourmet.com



2018 HOLIDAY HORS D'ŒUVRE & PARTY TRAYS

11/28/18

Hot Hors d'Œuvre *minimum order of 12*

Sent on waxed doily. Reheat in trays @ 350 for 5-10 min.

Assorted Thin Crust Mini Quiche Square	\$1.60 ea
Artichoke Fondue Mushrooms	\$2.10 ea
Scallop Rumaki (or Shrimp) (GF)	\$3.75 ea
Buffalo Chicken Meatball (GF)	\$1.50 ea
Grilled Flat Iron Steak Baguettine	\$2.25 ea
Spanakopita	\$2 ea
Caramelized Onion Pastry Kiss	\$2.25 ea
Assorted Petite Savory Puffs	\$1.10 ea
Chicken Satay or Piccata Skewer (GF)	\$2 ea
Bacon and Cheddar New Potato (GF)	\$1.85 ea
Spinach and Feta Mushroom	\$2 ea
Beef Wellington Puff	\$2.75 ea
Grilled Prosciutto Shrimp	\$2.50 ea
Mushroom Duxelle Puff	\$1.50 ea

Soup

(1 qt serves up to 4 people)

Red Bell Pepper & Pear	\$7.95/qt
Butternut Squash	\$7.95/qt
Soupe du Jour	\$6.95/qt

Cold Hors d'Œuvre *minimum order of 12*

Deviled Eggs (GF)	\$1.30 ea
Smoked Salmon Canapé	\$2 ea
Seared Ahi on Cucumber Round (GF)	\$2.25 ea
Garlic-Cilantro Shrimp (GF)	\$2.15 ea
Oven-Roasted Tomato Crostini w/ Goat Cheese OR Aioli	\$1.75 - \$2 ea
Antipasto Skewer	\$2.10 ea
Jumbo Shrimp Cocktail (GF)	\$2.10 ea
Holiday Santa Fe Rollup - Pinwheel Style Wrap	\$1.50 ea
Walnut and Blue Cheese Mushroom (GF)	\$2 ea

Mediterranean Vegetable Basket

*Asparagus, Carrots, Broccoli, Cauliflower, Persian Cucumbers,
 Endive, Celery, Cherry Tomatoes, & Bell Peppers
 with Tzatziki (Dill Cucumber Yogurt) OR Hummus*

Small	serves up to 20	\$58
Medium	serves up to 40	\$78
Large	serves up to 75	\$98

Holiday Endive Sunburst

*made of red bell peppers, green asparagus,
 endive leave, with Mediterranean eggplant purée*

serves up to 30	\$69
-----------------	------

International Artisan Cheese Tray

*Assorted Artisan & Imported Cheeses
 with dried fruits and nuts*

Small	serves up to 20	\$90
Medium	serves up to 40	\$109
Large	serves up to 75	\$155

French Gourmet Pâté & Charcuterie Tray

*Duck, Country, Chicken Liver pâtés,
 dried salamis, prosciutto, Mortadella,
 onion chutney, olives, and cornichons*

Small	serves up to 20	\$69
Medium	serves up to 40	\$79
Large	serves up to 75	\$109

Combo Pâté, Charcuterie and Cheese Tray

Small	serves up to 20	\$89
Medium	serves up to 40	\$104
Large	serves up to 75	\$169

Black Bean Torte

serves up to 20

8" round	\$39
Tortilla Chips	\$7/lb

Pesto Cheese Torte

*layer of Swiss and cream cheese pesto,
 sun-dried tomatoes,
 and pine nuts*

6" serves up to 20	\$39
12" serves up to 35	\$59

Mediterranean Eggplant Purée

*Baba Ghanoush
 served with pita bread triangles*

Serves up to 15	\$25/qt
-----------------	---------

Crab Mold Spread

*Surimi crab, onion, mushroom, cream
 cheese, velouté, and herbs*

Serves up to 25	\$44
-----------------	------

Caviar Pie

*Layers of sour cream, domestic lump
 fish caviar, and chopped eggs*

Serves up to 25	\$55
-----------------	------

Brie en Croûte

*Pre-baked for your convenience! serves
 up to 25 \$48*

Sundried Apricot	Pesto
Sautéed Mushroom w/ Garlic	Tangy Cranberry

Bread & Crackers

Baguette	\$2.50 ea	Sliced Baguette	\$4.50 ea	Soft Dinner Rolls	\$0.60 ea
Artisan Bread		From \$5.95		Crackers	\$2.50/sleeve



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street, San Diego, CA 92109

(858) 488-1725 x2

(858) 488-1799 Fax

v.TheFrenchGourmet.com

catering@thefrenchgourmet.com



2018 HOLIDAY ENTRÉES & SIDE DISHES TO-GO

11/28/18

Filet of Beef Wellington *beef tenderloin lightly seared and coated with liver pâté and fresh mushroom duxelle, baked to a golden brown in a puff pastry*

___	INDIVIDUAL PORTION		\$33
___	COCKTAIL SERVING	serves 8-12	\$160
___	WHOLE FILET	serves 8-12	\$285
___	HORS D'ŒUVRE - PUFF		\$2.75ea

Filet Mignon Chateaubriand

seared, ready for you to roast

___	4-5 LBS	serves 8-10	\$41/lb
-----	---------	-------------	---------

Rolled Medallions of Filet Mignon *Filled with caramelized onions and prosciutto, served with Tarragon mustard sauce*

___	2 LB MINIMUM	Enjoy Cold or Hot	\$43/lb
-----	--------------	-------------------	---------

Braised Short Ribs Bourguignonne-Style

In a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING		\$20pp
-----	-------------	--	--------

Whole Boneless Baked Chicken

filled with savory apple-sage bread stuffing and served with Apple Jack demi-glace

___	serves 6		\$49
-----	----------	--	------

Coq au Vin – Dinner or Cocktail Party Style

Braised chicken cooked in a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING	minimum 8 servings	\$14pp
-----	-------------	--------------------	--------

(OR ask about Boneless for Cocktail Party Style – Use 1 serving for 2 people)

Braised Duckling Leg *slow-braised, with black currant sauce*

___	BY THE LEG		\$10 ea
-----	------------	--	---------

Roasted Duck with Raspberry Sauce

tender half duckling roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side

___	IND SERVING (½ DUCK)	minimum 6 servings	\$20pp
-----	----------------------	--------------------	--------

Truffle Rolled Breast of Chicken *lean chicken breast filled asparagus, Italian truffle and porcini. Served with a light veouté*

___	serves 1-2		\$16 ea
-----	------------	--	---------

Mediterranean Chicken Roulade *lean breast of chicken filled with spinach, artichoke fondue, red bell pepper and pine nuts. Served with a light Romesco sauce*

___	serves 1-2		\$14 ea
-----	------------	--	---------

Roasted Diestel Turkey – Ready to Carve

___	SMALL	14-16 lbs - serves 14-16	\$170
___	MEDIUM	20-22 lbs - serves 20-22	\$240
___	LARGE	26-28 lbs - serves 26-28	\$299

***NEW! Holiday Turkey Roulade** *lean breast of turkey filled with stuffing, green beans, butternut squash, and dried cranberries*

___	serves 12-16		\$120
-----	--------------	--	-------

Braised Apricot-Filled Pork Loin

___	4-5 LBS	serves 12-14	\$14/lb
-----	---------	--------------	---------

Old-Fashioned Braised Pork Tenderloin

___	2 LB MINIMUM	(5 lb serves 10-12)	\$16/lb
-----	--------------	---------------------	---------

Salmon en Croute

Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry

___	DINNER STRIP	serves 8	\$99
___	NARROW 16" COCKTAIL STRIP	serves 10-12	\$49

Salmon Dijonnaise

Fresh salmon filet baked with a Tarragon-Mustard Sauce

___	INDIVIDUAL SERVING		\$16.50pp
-----	--------------------	--	-----------

Macadamia-Crusted Mahi Mahi *served in a Pineapple Velouté*

___	IND SERVING		\$17pp
-----	-------------	--	--------

Tomato Basil OR Eggplant Lasagna - VEGETARIAN

___	½ PAN	serves 10-12	\$45
___	FULL PAN	serves 20-24	\$80

Michel's Potato Pie

thinly sliced potatoes layered with onions, cream and nutmeg, baked in a golden-brown pie crust

___	serves 8-10		\$22
-----	-------------	--	------

Red Bliss Mashed Potatoes

___	1 lb serves 2-3		\$8/lb
-----	-----------------	--	--------

Potatoes au Gratin *baked in cream, seasoned with onion, nutmeg, and topped with Swiss cheese*

___	9" Pie Shell	serves 4	\$20
___	¼ PAN	serves 10	\$28
___	½ PAN	serves 15-20	\$50

Roasted Brussels Sprouts and Cauliflower

with a touch of whole grain mustard and balsamic vinegar

___			\$8/lb
-----	--	--	--------

Sauce Suggestions

___	Cranberry Onion Chutney Demi Glace (Beef, Cornish Game Hen, Pork)	\$14/qt	___	Truffle Port Demi Glace (Beef)	\$20/qt
___	Tomato Basil Concassé Sauce (Chicken, Pasta)	\$12/qt	___	Black Currant Demi-Glace (Duck)	\$16/qt
___	Shallot Sauce (Pork)	\$14/qt	___	Raspberry Sauce (Duck)	\$16/qt
___	Dill Velouté (Salmon)	\$12/qt	___	Port Demi Glace (Beef)	\$15/qt



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street, San Diego, CA 92109

(858) 488-1725 x315

(858) 488-1799 Fax

www.TheFrenchGourmet.com bakery@thefrenchgourmet.com



11/28/18

2018 HOLIDAY BAKERY

Bûche de Noël

Traditional French Yule Log

Chocolate Mousse, Hazelnut Praline,
Lemon Buttercream, Raspberry, or Tiramisu

- _____ **Sm** 6" serves 6-8 \$29
- _____ **Med** 12" serves 12-14 \$39
- _____ **Lg** 18" serves 16-18 \$45

Holiday Cookies & Truffles

- _____ Meringue Snowmen \$1.25 ea
- _____ Sml Christmas-Tree Shape
\$1.25 ea/\$12 doz
- _____ Sml Ginger Man Shape
\$1.25 ea/\$12 doz
- _____ Tray, 2 lbs of cookies \$26.95
- _____ Asst'd Large Holiday Cookie Tray \$18 ea
•Hand Decorated Assorted Cookies
- _____ Truffle Cake Bites \$1.50 ea



Assorted Petits Fours & Mini Pastries

- _____ Petit Fours (*best enjoyed the same day*) \$1.75ea
- _____ Holiday Petit Fours \$1.60 to \$2.60ea

Raspberry Charlotte

*Raspberry mousse, cake, chocolate mousse,
fresh raspberries and blackberries*

- _____ 8" serves 8-10 \$35
- _____ 10" serves 16-18 \$49.95

Chocolate Mousse Cake

- _____ 6" serves 8-10 \$26.95
- _____ 8" serves 14-16 \$36.95

Strawberry Bagatelle

- _____ 6x10" serves 10-12 \$33.95
- _____ ¼ Sheet serves 20-24 \$55

Crustless Cheesecake

*GLUTEN FREE Rich and creamy "crustless" cheesecake,
NY Style (decorated with fresh fruit) or Pumpkin Spice*

- _____ 8" serves 8-12 \$28

Napoleon

- _____ **Strip** (23"x5" serves up to 12) \$34.95
- _____ **Half Strip** serves 5-6 \$19.95

Croquembouche - A Great Centerpiece!

Christmas tree made of Cream Puffs with
your choice of filling: Vanilla Custard or
Chocolate Mousse (24 hrs notice required)

- _____ 25 puffs \$49.95
- _____ 45 puffs \$80
- _____ 85 puffs \$140
- _____ Winter White Whimsy 100 puffs \$250



Gingerbread Man

- _____ **Sml** \$2.25ea or \$18/doz
- _____ **9" Lg** \$4.50
- _____ Personalize with name for \$1.00 more

Gingerbread House (Gift Wrapped)

- _____ **Sm** 6" x 7" x 9" \$29.95
 - _____ **Med** 11" x 12" x 14" \$89.95
- Personalization options available*

Holiday Strawberry Tree

Chocolate-dipped strawberries shaped as tree

- _____ 50-55 Strawberries \$59.95 Pre-order
- _____ Individual chocolate-dipped strawberry \$2.50ea

Mixed Fresh Fruit Tart & Other Tarts

- _____ **Sm** 8" serves 4-6 \$24
- _____ **Lg** 10" serves 8-10 \$28
- _____ **Xtra Lg** 12" serves 12-14 \$35
- _____ **Strip** serves up to 12 \$29.95

- _____ **Christmas Tree Shaped Mixed Fruit Tart** \$42
serves 8-10, *A centerpiece in itself!*

- _____ **Pear & Almond Tart** serves 6-8 \$17.95
- _____ **Apple Tart** serves 6-8 \$17.95

Assorted Pies - 9" serves 8-10

- _____ Pumpkin \$14
- _____ Apple \$19
- _____ Pecan \$20
- _____ Cranberry Walnut Cream \$19
- _____ Chocolate Peanut Butter \$21

*Be sure to check out our large selection of individual pastries, starting
at \$4.25 each!!*



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street, San Diego, CA 92109 (858) 488-1725 TheFrenchGourmet.com

Champagne & Sparkling Wine Price List

Ayala Brut Majeur Champagne	33.95	JP Chenet Blanc de Blancs Brut Vin Mousseux	8.95
Ayala Brut Nature (Zero Dosage) Champagne	50.95		
		Krug Brut Grande Cuvée 1.5L Magnum	295.00
Bollinger Special Cuvée Champagne	54.95		
Bollinger Brut Rosé Champagne	88.95	La Vieille Ferme Réserve Brut Sparkling	11.95
		La Vieille Ferme Réserve Rosé Sparkling	11.95
Charles Heidsieck Brut Reserve Champagne	55.95		
		Louis Roederer Premier Brut	39.95
Dom Perignon Champagne Vintage 2006	189.95	Louis Roederer Brut Blanc de Blancs 2010 Champagne	54.95
Dom Perignon Champagne Vintage 2009	189.95	Louis Roederer Brut Millesime 2009 Champagne	62.95
		Louis Roederer "Cristal" 2009	199.95
Domaine Carneros by Taittinger Brut '06 Jeroboam, 3L (Double Magnum)	199.95		
		Michel Jacquot Brut, Grower Champagne	26.95
Domaine Chandon Etoile Brut, North Coast, CA	24.95		
		Moët & Chandon Brut Imperial Reserve	39.95
		Moët & Chandon Brut Imperial Reserve 187ml Splits	11.95
Drappier Brut Nature Zero Dosage Champagne	49.95		
		Roederer Estate Brut, Anderson Valley, CA	21.95
Gérard Bertrand Thomas Jefferson Brut, Cremant de Limoux	13.95	Dom Ruinart Blanc de Blancs Brut Champagne 2004	175.95
		Ruinart Blanc de Blancs Brut 750ml	59.95
Gosset Brut "Excellence" Champagne	34.95	Ruinart Blanc de Blancs 375ml	35.95
H. Blin Blanc de Blancs Champagne	25.95	Schramsberg Blanc de Blancs 2013 375ml	18.95
		Schramsberg J Schram 2008 North Coast Brut Gift Box	90.95
Henriot Brut Souverain	39.95		
Henriot Brut Souverain 1.5L Magnum	89.95	Taittinger Brut La Francaise	30.95
Iron Horse 2013 Chinese Cuvée, Year of the Dog, Russian River, CA	36.95	Varichon & Clerc Privilège Blanc de Blancs, Cremant de Savoie	11.95
Iron Horse Russian Cuvée '09, '11, or '13 Russian River, CA (limited to stock on hand)	29.95		
Iron Horse Wedding Cuvée '10 Jeroboam (3L) Etched, Russian River, CA	324.95	Veuve Clicquot Yellow Label	44.95
		Veuve Clicquot Yellow Label Ice Jacket	59.95
J California Cuvée	22.95		

While supplies last! All prices subject to change without notice.

Rev 11/26/18