



GOURMONDO

FALL & WINTER

2023



OUR STORY

At Gourmondo, our primary focus is on our guests. It's our pleasure to serve you with fresh flavorful menus, made using locally sourced ingredients, and inspired by our passion for great food.

Our menus reflect our beginnings as a small café in the heart of Seattle's Pike Place Market, over 25 years ago. Since then, we've grown into a bustling operation comprised of award-winning chefs and expert-level staff. We bring authenticity and creativity to your table with every meal that we prepare.

Whether corporate receptions, weddings or custom private dinners, our seasoned event planners & chefs create experiences tailored to meet your needs.



APPETIZERS

BEEF, POULTRY, & PORK

Spiced Chicken Skewer | 3.95
dates, citrus, marcona almonds, honey-yogurt labneh (GF)

Galbi Beef Slider | 4.95
Asian pear & soy marinated steak, sliced on a sesame bun with sweet chili napa slaw

Slow Cooked Pork Slider | 4.95
Caribbean braised pork, caramelized onions, charred jalapeño aioli & fresh cilantro on a brioche bun

Individual Charcuterie Boats | 6.50
artisanal meats, cheeses, and crackers with olives and dried fruit (GF)

Bacon Deviled Eggs | 2.50
with bacon & chives (GF) (DF)

Chevre Stuffed Date Skewer | 2.95
honey, orange zest & wrapped in prosciutto (GF)

Bourbon Braised Pork Belly Skewer | 4.25
pickled mustard seeds & parsnip jam

Lamb & Beef Kabob | 3.75
sumac spiced red onion salad, baba ghanoush & cumin tzatziki (GF)

Bacon Gourmondo Potatoes | 2.75
bacon, caramelized onion, manchego, sour cream & chives (GF)



Chevre Stuffed Date Skewer



Bacon Gourmondo Potatoes



(V) = VEGAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGETARIAN

(C) = CHEF ON-SITE REQUIRED

ALL MENU ITEMS ARE SERVED ROOM TEMPERATURE UNLESS OTHERWISE NOTED

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SEAFOOD

Mesquite Salmon Skewers | 4.95
cured, smoked & herbed (GF)

Prawn & Scallop Cake | 3.75
fresh prawn & Oregon bay scallop cake, sautéed bell peppers, celery, Old Bay & tarragon-caper berry aioli (GF) (DF)

Northwest Salmon-Crep Pinwheel | 2.95
caper-herb farmer's cheese & pickled red onion

Ahi Tuna Tataki | 3.95
togarashi crust, yuzu mayo, yuzu-compressed cucumber, kaiware sprouts (GF) (DF)



Northwest Salmon-Crep Pinwheel

VEGETABLE

Victor's Winter Skewer | 2.50
red grape, chevre cream, fig jam & pistachio dust (GF) (V)

Individual Cheese Boat | 5.95
assorted imported & domestic cheeses with apricots, marcona almonds (V)

Autumn Vegetable Cups | 3.50
fennel, tomato, cucumber & smoked hummus (V)

Truffle & Parmesan Deviled Eggs | 2.50
truffle oil, crispy parmesan cheese & chives (V)

Mushroom-Walnut Crisp | 3.95
herbed ricotta & rye tartlet (V)

Gourmondo Potatoes | 2.50
fennel marmalade, caramelized onions & herbs (GF) (VG)

Roasted Mushroom & Gruyere Crepe Cones | 3.95
roasted mushrooms, gruyere cheese & fresh thyme (V)

Spinach-Oaxaca Cheese Empanadilla | 3.25
cilantro & salsa verde (V)

Golden Polenta | 2.95
ratatouille, seasonal herbs & shiitake chips (V) (VG)



Spinach-Oaxaca Cheese Empanadilla

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PLATTERS

Fresh Fruit

assortment of fresh cut fruit with melons & berries (GF) (VG)
Small - 59.95 Large - 115.95

Artisan Charcuterie

artisanal cured meats including chorizo, hot coppa, salami, sopresatta, olives & breads (DF)
Small - 89.95 Large - 169.95

Local & Imported Cheeses

Beecher's cheddar, drunken goat, bleu cheese, manchego, idizabal, Beecher's marco polo, fig jam, grapes, nuts & breads
Small - 89.95 Large - 174.95

Harvest Vegetable Platter

grilled endive, roasted rainbow carrots, grilled zucchini, roasted portobello mushrooms, delicata squash, marinated artichoke hearts, pomegranate-walnut muhammara & marinated pitted olives (GF) (VG)
Small - 69.95 Large - 119.95

Mesquite Smoked Hummus

smoked hummus & tzatziki, assorted vegetables, pita, rustic breads & crackers (V)
Small - 64.95 Large - 129.95

Cumin Seed Crusted Pork Tenderloin

caramelized shallots & dried cherry mostarda
Small - 84.95 Large - 159.95 (GF)

Wine-Poached Prawns

lightly poached prawns, lemons, cucumbers, cocktail sauce & roasted garlic aioli (GF) (DF)
Small - 79.95 Large - 154.95



Cumin Seed Crusted Pork Tenderloin



Harvest Vegetable Platter

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Shaved Brussels Sprouts

SIDES

Roasted Garlic & Chive Mashed Potatoes | 3.95
sweet cream, butter & chives (GF) (V)

Creamy Carrot Polenta | 4.95
roasted yams, golden raisins, pine nuts & smoked olive oil (GF) (V)

Barley-Farro Saute | 6.25
roasted roots, shaved brussels sprout-walnut composition, dried cranberries & maple-bourbon dressing (V)

Harissa Roasted Baby Carrots | 4.95
apricot mostarda, toasted pepitas & mint (GF) (VG)

Colorful Roasted Fingerling Potatoes | 3.95
soft herbs & extra virgin olive oil (GF) (VG)

SALADS

Shaved Brussels Sprouts | 5.75
feta, golden raisins, chopped walnuts, harissa-citrus vinaigrette (GF) (VG)

Winter Farro | 6.25
butternut squash, dried cranberries, pine nuts, lacinato kale, spicy coriander-mint dressing (V)

Gourmondo Caesar Salad | 4.95
crisp romaine hearts, house croutons, shaved parmesan & housemade caesar dressing

Seasonal Mixed Greens | 4.95
dried cherries, hazelnuts, grana padano parmesan & balsamic dressing (GF) (V)

Baby Spinach | 4.95
prosciutto de parma chips, oil cured olives, fried sage, ricotta salata & grain mustard vinaigrette (GF)



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PNW Wild Mushroom Bourguignon

ENTRÉES

Roasted Chicken Breast | 19.95
thyme scented baby tomatoes &
pedro ximenez sherry caramel (GF) (DF)

Savory Braised Short Ribs | 23.95
parsnip jam, puffed wild rice & Sardinian saba glaze (GF)

Coriander Seared Northwest Salmon | 23.95
melted leeks, crispy chickpeas & capers (GF)

Stuffed Artisan Pasta | 14.95
glazed cipollini onions, squash, pecorino, brown butter, winter
herbs & roasted garlic pine nut crumble (V)

Cumin Seed Crusted Pork Tenderloin | 18.95
caramelized shallots & dried cherry mostarda (GF) (DF)

Grain Mustard-Balsamic Brushed Petit Beef Tenderloin | 23.95
pomegranate braised allium salad (GF) (DF)

PNW Wild Mushroom Bourguignon | 15.95
roasted mushrooms, hearty winter vegetables,
& whipped potatoes (GF) (VG)



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Assorted Fall/Winter Desserts

DESSERTS

Chef's Choice Treats Platter | 6.95
varying selection of our tastiest seasonal treats such as macarons, mini tartlettes & mini desserts (V)

Cookie Jar | 3.95
Russian tea cookies, chocolate dipped peppermint madeleines, autumnal spiced palmiers, chocolate pistachio shortbread, hazelnut linzer

Holiday Cookies | 3.95
spiced spritz, festive decorated sugar cookies, molasses, hazelnut linzer, holiday palmiers (V)

Chef's Select Bars | 3.95
dark chocolate ganache brownies, caramel apple-pecan bars, cranberry-white chocolate bars, misson fig-streusel bar (V)

Classic Chocolate Ding Dongs | 3.95 (VG)

Caramel Apple Tarts | 3.50
cinnamon streusel topping (V)

Pumpkin-Mascarpone Cheesecake | 3.50
gingersnap crust (V)

Mulled Wine Panna Cotta | 4.95
orange peel & candied walnuts (GF)

Dark Chocolate Ganache Tarts | 3.95
orange, olive oil, hazelnut crumble & chocolate-nut feuilletine (V)

Lemon Chiffon Tart | 3.50
lemon creme (V)

Dark Chocolate Mousse Cups | 4.95
coconut cream vegan ganache & fresh berries (GF) (VG)

Black Mission Fig Cake | 3.50
mascarpone mousse & Bordeaux cherries (V)



Pumpkin-Mascarpone Cheesecake

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HOLIDAY SPECIALTY MENU

available Nov. 6 through Jan. 19



FALL & WINTER 2023-2024

APPETIZERS:

Savory Turkey Chaussons | 3.95

slow roasted shallots, pecans, gorgonzola & puff pastry

Beef & Mushroom Gougeres | 3.95

pickled maitake mushrooms, cranberry, thyme & black pepper mayo in a savory pastry

Portobello Skewer | 3.75

pomegranate rosemary glaze, roasted potato, pine nuts, pears & butternut muhammara (GF) (VG)

Elderflower Shrimp | 3.95

mulled wine onion compote, fennel verde, yuzu & celery

Mini Cheddar Biscuit & Ham | 3.95

kurobuta ham biscuit with apple chutney & honey mustard aioli

SIDES:

Panisse | 4.95

artichoke tapenade, winter herbs & roasted potato pepper hash (GF) (VG)

Mushroom Pudding | 4.50

prunes, caramelized onions, pecans, rye & thyme

ENTREES:

Cider Brined Turkey Breast | 17.95

sherry glazed baby carrots, shallot confit & mole spiced pepitas

Maple-Mustard Lacquered Pork Belly | 20.95

caraway onion marmalade & pine nut-apple cakes

DESSERT:

Lump of Coal | 3.95 single | 19.95 4-pack

chocolate-coated moist chocolate cake with cream filling (VG)



Lump of Coal

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