



Peach Harvest Time

The delicate, sweet flavor of this stone fruit makes it a pleasing accompaniment for dishes both sweet and savory. We created a few new bakery selections for you to enjoy at home as part of your breakfast or as a dessert after dinner. Our favorite new item is our peach pie which was inspired by an afternoon of peach picking with my children (for more on this story, see the other side).

Featured Peach Selections

For a limited time available Aug 1st - Sept 15th

Blushing Peach Pie

whole 16.95 slice 2.95 Freshly-baked handmade peach pie with a touch of raspberry.

Fresh Fruit Tarts 1.95/ea 12.95/six

Individual pastries made with a puff pastry shell filled with a sweet ricotta cheese filling & topped with fresh fruits.

Selections vary daily; peach, raspberry peach

Ginger Peach Strudel whole 8.95 Indv. 1.95

A variation on our strudel pastry, filled with our homemade ginger peach filling.

Blueberry-Peach Crumb Cake 8.95/ea

Our Crumb coffee cake made with fresh blueberries & chopped peaches.

Peach Crumb Muffins 1.95/ea

A light, sweet muffin with chopped peaches & topped with an almond crumb topping.

Summer Menu

Summer Salad 6.95

Romaine lettuce, tomato wedges, field greens, shredded mozzarella, fresh blueberries & strawberries, candied pecans, white raisins, onions & poppy seed dressing.

Add Smoked Chicken or Salmon 8.10

Sonoma County Chicken 6.75

Smoked chicken breast, bacon, avocado, field greens, tomatoes with Chipotle dressing on Ciabatta.

Veggie Cooler 6.25

Fresh-baked pita bread stuffed with field greens, tomatoes, cucumbers, avocado, sprouts, shredded mozzarella & poppy seed dressing.

Lemonade Mixers

Choose Over Ice or Blended
Strawberry Lemonade
Blueberry Lemonade
Mango Lemonade
20 oz ~ 1.85

Summer Favorites

These are products that we feature all year, but have a special place with your summer meals.

French Baguettes 2.25/ea

These hand-shaped beauties are baked fresh daily directly on the oven hearth. Cut them long-ways (carefully) brush with olive oil & place on the grill until toasted. Yum

Banana Bread 6.95/Loaf

Extra ripe bananas & real butter make this banana bread the real thing. Slather it with whipped cream cheese in the AM or Slice, toast & top with ice cream & chocolate sauce for an amazing dessert at night.

Oatmeal Raisin Cookies 1.10/ea 13.65/dozen

Sandwich vanilla ice cream between two halves of these big, chewy cookies to make the best summer dessert you have ever tasted.

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The Story of the Blushing Peach Pie

Summertime wouldn't be complete without taking my kids peach picking. I took them in late July when an abundance of freestones were big & juicy. They had a great time running

around the orchard looking for the perfect peach, each one better than the next. They would rush up to me with one in each hand blushing with pride saying "look at these!" Before we knew it we had 2 full bushels of fresh (and very large) summer peaches. When we got home I started working on the perfect peach pie recipe. I added a touch of raspberry syrup to give it a nice "blush" to the filling along with a subtle flavor that creates an amazing taste.



Fresh-Baked Gourmet Cookies

by The Dozen



Makes a great gift for customers, neighbors, friends or hungry college students.

Chocolate Chip
Chocolate Chip Pecan
Oatmeal Raisin
Mocha Chip

White Choc. Cherry Oat
White Choc. Macadamia
Penn. Dutch Sugar
& our Famous Mountain

Box of 12 ~ 13.65*
Box of 12 Mountain 19.95

*Mountain Cookies extra

\$2 off

Blushing Peach Pie,
Blueberry-Peach Crumb Cake,
or Peach Strudel.

Coupon Good From August 10 to 31st, 2009
Limit 1 per customer per visit.

Eat a Peach

Peaches, originally from China, are among the most popular fruits grown in the United States. They're the state fruit of Georgia and South Carolina—though not of California, which is the largest producer.

There are two main varieties: clingstone (usually canned) and freestone, which is easier to pit. Yellow peaches have a brighter acidity and white peaches have a sweeter, more floral flavor. But dozens of juicy varieties cascade through summer in one- to two-week harvests, from June Ladies to September Suns.

How to buy: Don't be taken in by that come-hither blush—it's simply the part of the fruit that was facing the sun when it was on the tree. The best way to pick a peach is by aroma—the headier and sweeter-smelling the better.

Choose firm but slightly soft fruit that smells sweet; pass on peaches with soft spots. Avoid hard or greenish peaches, which were picked too early and likely won't ripen well. Store peaches at room temperature until ripe.

How to use: Peach skin adds beautiful color when the fruit is baked into pies, tarts, and jams. The skin is good for you, too, especially if you buy organic fruit. But it's fairly easy to remove the skin, provided the peach is very ripe. Start at the stem end, separating a bit of skin from the flesh with a sharp paring knife. Then pull the skin off in strips. You can also give the peaches a 15- to 30-second dunk in boiling water, then plunge them into a bowl of ice water to prevent cooking. When they're cool enough to handle, the skins will peel off quite easily. A peach discolors quickly when it's cut and exposed to air. To prevent browning, sprinkle the fruit with a little lemon juice.

How to store: Keep on the counter in a single layer with breathing space until fully ripe. Refrigerate for up to one week; serve at room temperature. Or refrigerate first to delay ripening.