

At Chez Dré, our mission is to create for you a freshly prepared variety of delicious tastes, including excitingly fun Desserts, Savory Sandwiches, Soups and Salads, using classic recipes and flavors with a Santa Fe twist.



BREAKFAST PASTRIES

- 2.50 Cheese Danish
- 2.50 Cherry Danish
- 3.50 Ham & Swiss Danish
- 3.00 Cinnamon Twist
- 2.50 Cinnamon Rolls
- 3.00 Dré Nuts
- 3.50 Almond Croissants
- 3.00 Plain Croissants
- 3.50 Chocolate Croissants
- 3.50 Blueberry Muffin
- 3.50 Banana Chocolate Chip Muffin
- 3.50 Chocolate Chip Cherry Scones
- 3.75 Yogurt Parfait
- 2.00 Granola
- 5.50 Green Chile Cheddar Biscuit
Breakfast Sandwich
- 6.50 Red Chile Bacon Breakfast Burrito
- 6.50 Green Chile Sausage Breakfast Burrito
- 5.00 Quiche Lorraine plus Side Salad
- 5.00 Spinach Mozzarella Quiche
- 3.00 White Chocolate Chip Cranberry
Granola Bars
- 3.00 Peanut Butter Chocolate Granola Bars

SAVORY

- 6.00 Turkey Spinach Wrap
- 6.00 Chef Salad
- 5.00 Soup of the Day
- 6.00 Tomato Mozzarella Pesto Sandwich
- 6.00 Honey Mustard Chicken Sandwich with
Roasted Red Pepper
- 6.00 Croque Monsieur
- 6.50 Croque Madame

SWEETS

- 2.75 Rice Crispy Duet
- 2.00 Biscochitto
- 2.00 Chocolate Chip Cookie
- 3.00 Gluten Free White Chocolate
Chip Brownies
- 2.50 Lemon Bars
- 5.50 Pies
- 5.50 Bread Pudding
- 5.75 Desserts
- 2.00 Truffles

BEVERAGES

We proudly serve Aroma Coffee

- 1.75 Drip Coffee
- 2.00 Drip Coffee To Go
- 2.00 Espresso
- 2.50 Americano
- 2.75 Shot in the Dark
- 2.50 Hot Chocolate
- 3.00 Latte
- 3.50 Assorted Juice
- 2.50 Lemonade
- 3.25 Mocha
- 1.75 Tea
- 1.25 Bottled Water

Ask us about our Daily Specials

Prices do not include 6.625% sales tax.



I am thrilled to welcome you to Chez Dré.
I look forward to meeting each and every one of you soon!

Please feel free to let me know if you have any special requests and/or favorites that you would like to see added to our menu. We would love to hear your ideas and comments.

Sincerely,

Andrea Clover, Owner and Executive Pastry Chef



CHEZ DRÉ

WHEN IN DOUBT... ADD CHOCOLATE!

**7 Avenida Vista Grande, B6
Santa Fe, NM 87508
505.819.5711**

Hours of Operation:
Monday through Friday
7am to 5pm
Saturday and Sunday
8am to 3pm

Specialty Cakes and Large Party Catering Services available.

- Speciality Cakes - 48 hour advance order required
- Catering / Large Parties - 72 hour advance order required



...ABOUT ANDREA

An artist can express themselves in many ways. For Andrea Clover, it has been through chocolate and pastry.

Raised in Minnesota, Andrea started her culinary journey at Le Cordon Bleu Cooking School in Minneapolis. Andrea brings her experience from Useppa Island in Florida, Pinehurst Golf and Country Club in North Carolina, Hotel St. Francis, Red Sage at Buffalo Thunder, and the Luminaria Restaurant and Patio in Santa Fe, New Mexico.

In addition, Andrea is very involved within the community. She participates annually in many high profile charity events in Santa Fe and Albuquerque. She won the 1st prize award for her chocolate sculptures at the *2010, 2012, and 2013 Chocolate Fantasy event* at the New Mexico Natural History Museum. She's also won the 2011 and 2012 Santa Fe Community Foundation *Guess Who's Coming to Dinner Dessert Competition* and was asked to judge for the 2013 competition. Additionally, Andrea won the *2008 and 2013 Girl Scout Cookie Caper's People's Choice Award*.

As a result of these events, Andrea was approached by the organizer of the Annual World Pastry Championships in Las Vegas, Nevada to be an assistant for the highly recognized pastry chefs that compete in this event. This opportunity led her to the *Food Network Channel's Sugar Dome Competition* where her team, Sweet Heat, took 1st place for their artistry during a Dare Devil themed competition utilizing Chocolate, Cake, Metal, and FIRE!

When Andrea is not at the restaurant, she enjoys spending time with her young children, Landon and Sophia.