



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK - DINNER

January 15-22, 2017

3-Course Dinner - \$30.00 per person*

**Beverages, tax and gratuity not included*

FIRST COURSE/APPETIZER

Choose one

Mediterranean Mussels

Shallot white wine sauce

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Onion Soup Gratinée

With a slice of French bread and
crispy, melted Swiss cheese

Warm Farro Salad

Butternut squash, zucchini, yellow squash, dried
cranberries, vinaigrette

Persimmon Salad

Arugula, mixed greens, Belgian endive spears, fresh persimmon,
pomegranate seeds, and a light vinaigrette

ENTRÉES

Choice of entrée served with vegetables and your choice of mashed potatoes, fries, potatoes au gratin, or saffron risotto.

Surf & Turf

Petite filet mignon, truffle port demi-glace
Lobster tail, drawn butter

Duck Leg Confit

Black currant demi-glace
Braised red cabbage

Sautéed Verlasso Sustainable Salmon

Beurre rouge

Braised Domestic Lamb Shank

Mushroom, basil, and thyme

Truffle Chicken Roulade

Rolled chicken breast filled with asparagus,
Italian truffle, and porcini mushrooms
with a light truffle velouté

Rabbit Provençale

Sautéed with onions, mushrooms, thyme,
garlic, and white wine.

Grilled 7oz Filet Mignon

Béarnaise sauce

Vegetarian: Winter Pappardelle

Artisan pappardelle pasta, julienne of carrots and zucchini, butternut squash, mushrooms, asparagus,
white wine and garlic sauce, parmesan cheese

DESSERTS

Choose one

Pâtisserie Maison

Your choice from our
daily selection of pastries

Crème Brulée

Rich vanilla custard finished with
broiled raw sugar

Chocolate Ganache & Nutella Crêpes

Menu subject to change without notice. Please understand that market conditions fluctuate daily. If a menu item fails to meet our standards it will not be offered. We reserve the right to refuse service to anyone. 18% gratuity will be added to parties of six or more.
No splitting. No discount coupons/vouchers accepted during Restaurant Week. Present gift certificates when asking for bill.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.