Bistro du Marché

San Diego Restaurant Week
January 15th - January 22nd

Salade de Carrote et Fenouil, Epices d'Orient
Roasted Carrot & Fennel Salad, Apple, Walnuts, Indian Spices

OR

Salade de Crabe à la Mangue
Blue Crab & Mango Salad, Olive Oil, Lime, Coconut

OR

Soupe à l'Oignon & Boeuf
Beef Shank and Onion Soup "Façon Diot"

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Véritable Cassoulet De Castelnaudary
Traditional Cassoulet, Duck Leg, Organic Pork, Toulouse Sausage

OR

Saint Jacques Du Maine, Risotto de Racines d'Hiver
Maine Diver Scallops, Winter Root Vegetable Risotto

OR

Raviolis aux Champignons, Sauce au Porto, Parmesan Reggiano
Homemade Wild Mushroom Ravioli, Port Wine & White Truffle Oil Sauce

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Profiteroles, Glace Grand Marnier, Sauce Chocolat
Classic Profiteroles, Grand Marnier Ice Cream, Chocolate Sauce

OR

Tartelette au Chocolat, Sorbet Mandarine
Semi Bitter Chocolate Tart, Sorbet Mandarine

OR

Ile Flottante, Crème Anglaise au Rhum Agricole
Light Meringue, Rum Agricole Creme Anglaise

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$50 PER PERSON

$70 WITH PREMIUM WINE PAIRING

Chef Propriétaire | Jean-Michel Diot

Chef de Cuisine | Miguel Baez

Corkage Fee | $30 per Bottle

18% Gratuity Included for Parties of 6 or More