



THE FRENCH GOURMET

Catering - Restaurant - Bakery - Wine Boutique
960 Turquoise Street, San Diego, CA 92109
(858) 488-1725 x 316 (858) 488-1799 fax
www.TheFrenchGourmet.com

Dinner Menu

Sun & Mon Closed for dinner
Tues-Sat 4:00pm to 9:00pm

**These items are available in our 3-course Prix Fixe Menu 29.95
Choose an appetizer, entrée, and dessert*

APPETIZERS, SMALL PLATES, SOUP, AND SALADS

*Zucchini Fritters	8.95	
Roasted garlic herb aioli		
*Escargots à la Bourguignonne	8.95	
Half dozen escargots broiled in garlic-herb butter		
New Orleans Style BBQ Shrimp	12.95	
Duck Wings a l'Orange	14.95	
Provençal White Bean Dip with Crostini	8.95	
*Citrus-marinated Warm Olives	6.95	
Charcuterie Plate	16.95	
5 cured meats, grilled olive bread, olives, chutney, cornichons, Dijon mustard		
Add 3 artisan cheeses	5.00	
Soupe à l'Oignon Gratinée (French Onion Soup)	*Cup 7.95	Bowl 9.95
Topped and broiled with a toasted baguette slice and Swiss cheese		
*Salade Maison	6.95	
Bibb lettuce, frisée, Belgian endive, tomatoes, cucumber, house vinaigrette		
Beet Salad	9.95	
Herbed goat cheese, red onions, candied pecans, red wine vinaigrette		

BEVERAGES

We proudly serve environmentally-friendly,
in-house purified water
Bottomless Vivreau Still or Sparkling Water
1.00 per person

Evian Mineral Water (1.5 liter) 3.95
Badoit Sparkling Water (750 ml) 4.95

Coke, Diet Coke, Sprite 2.00
Orange Juice Sm 3.00 Lg 4.00
Lemonade 1.75

Orangina 3.00

Coffee / Decaf 2.25
Tea / Iced Tea 2.25

Café au Lait / Latté 4.00
Cappuccino / Café Mocha 4.00

We proudly serve CAFÉ MOTO coffees and espressos

Menu subject to change without notice.

Please understand that market conditions change daily. If a menu item fails to meet our standards it will not be offered.

Gratuity will be added to parties of six or more. 5.00 split charge for a la carte items (no splitting on prix fixe menu).

Applicable sales tax will be added. Please present any coupons or gift cards/certificates when asking for bill.

Ask for our To-Go menu. Shirt and shoes required. We reserve the right to refuse service to anyone.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.

ENTRÉES

**These items are available in our 3-course Prix Fixe Menu 29.95
Choose an appetizer, entrée, and dessert*

*Our entrees are served with fresh vegetables and your choice of
mashed potatoes, potatoes au gratin, roasted fingerling potatoes, or farro pilaf*

Add sautéed garlic mushrooms to any entrée 6.00

*Pan Roasted Crispy Skin Frenched Chicken 19.95
Lemon-Tarragon beurre blanc

*Duck Leg Confit 20.95
Braised red cabbage, black currant demi-glace

8 oz Filet Mignon 29.95
Green peppercorn or Béarnaise sauce

Cabernet Braised Short Ribs 24.95

*Grilled Flat Iron Steak 21.95
Green peppercorn or Béarnaise sauce

Dijon-Crusted Rack of Lamb 27.95
Demi-glace

Catch of the Day Market Price
Local and sustainable fish of the day,
Chef's preparation

*Pan Seared Fresh Salmon 23.95
Béarnaise sauce or Salsa Verde

*Salmon Dijonnaise 23.95
Fresh salmon filet baked with mustard, citrus, and tarragon

Vegetarian

*Ratatouille and Farro (V, GF) 18.95

Stuffed Eggplant Napoleon 18.95
Shiitake mushrooms, roasted red peppers, tomato concassé

SIDES:

Mashed Potatoes, Potatoes au Gratin, Fingerling Potatoes, or Farro Pilaf 5.00 each

Extra Sauce 2.00 each

DESSERTS

*Crème Brûlée 7.95

*Pâtisserie Maison 7.95

Cheese Plate 13.95

PLEASE DON'T KEEP US A SECRET - TELL YOUR FRIENDS!