



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

## SAN DIEGO RESTAURANT WEEK – LUNCH

*Served until 3pm*

January 20 – 27, 2019

**2 courses - \$20.00 per person\***

**Your choice of Appetizer *or* Dessert and an Entrée**

*\*Beverages, tax and gratuity not included. Reservations recommended.*

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### APPETIZER

*Choose one appetizer or one dessert*

Onion Soup Gratinée - Cup

Topped with a slice of French bread and melted Swiss cheese

Mixed Greens with Roasted Pear

Arugula, blue cheese, red onion, red wine vinaigrette

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Pâté Maison and Saucisson Sec

### ENTRÉES

*Choice of entrée*

Eggs Benedict – Traditional *or* Smoked Salmon

Two poached eggs on a toasted English muffin with Canadian bacon or smoked salmon and real Hollandaise sauce. Hand-cut fries or garlic-parsley potatoes

Steak Pommes Frites

Flat Iron Steak with Béarnaise or chimichurri sauce with chef's vegetables and hand-cut fries

Duck Leg Confit

In a black currant sauce with chef's vegetables and hand-cut fries or garlic-parsley potatoes

Seafood Crêpes

Baby shrimp, scallops, fish, surimi, crab meat, and mushrooms in a velouté sauce with hand-cut fries or garlic-parsley potatoes

Vegetarian: Ratatouille

Traditional French recipe: sautéed eggplant, onions, bell peppers, zucchini, and tomatoes served over quinoa

### DESSERTS

*Choose one dessert or one appetizer*

Pastry Tray Selection

Crème Brûlée

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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.