

ET VOILÀ!

FRENCH BISTRO

PRESENTS

SAN DIEGO

Restaurant Week

Sept 22-29 | 2019



**Call us
for reservations now
619-209-7759 ext 1**



**3 Course Menu
\$40***

\$58 With Wine Pairing



VEGETARIAN AND VEGAN OPTIONS AVAILABLE


*Not including tax, gratuity and surcharge

RESTAURANT WEEK MENU*

APPETIZERS


SALADE D'HIVER AU CHÈVRE

Farro, Brussel Sprouts, Goat Cheese, Pecans,
Apple Cider Vinaigrette

 Flint and Steel, Sauvignon Blanc, California, Napa
or

RAVIOLIS À LA RICOTTA ET À LA COURGE, BEURRE BLANC GRENADE

Butternut Squash and Ricotta Raviolis, Brown Beech
Mushrooms, Pomegranate Beurre Blanc

 Storypoint, Chardonnay, California, Sonoma
or

ROULADE DE SAUMON FUMÉ ET CRABE, MOUSSE D'AVOCAT, CRÈME FRAICHE

Smoked Salmon and Blue Crab Roulade, Avocado
Mousse, Dill Crème Fraiche, Pumpnickel Crostinis


 Storypoint, Chardonnay, California, Sonoma



MAIN COURSES


COQUILLES SAINT JACQUES, RISOTTO À LA RATATOUILLE, SAUCE AU HOMARD

Pan Seared Scallops, Ratatouille Risotto Cake, Dried
Cherry Tomatoes, Crayfish, Lobster Sauce

 Baileyana, Chardonnay, California, Edna Valley
or

PLAT DE CÔTES BRAISÉES, GALETTE DE POMMES DE TERRE, SAUCE AU MARSALA

Braised Veal Short Ribs, Potato-Leek Galette, Mustard
Greens, Marsala-Mushroom Sauce

 Dom. Garance, Syrah-Grenache, France, Côtes du Rhône
or

FAUX FILET GRILLÉ, GRATIN DE POMMES DE TERRE ET REBLOCHON, SAUCE VIN ROUGE

Grilled Wagyu Top Sirloin, Reblochon and Potato
Gratin, Onion Compote, Cabernet Sauce


 Austerity, Cabernet Sauvignon, California, Paso Robles



DESSERTS

CRÈME BRÛLÉE A L'ORANGE, CRÈME CHANTILLY AU GRAND MARNIER

Orange Crème Brulée, Grand Marnier Chantilly

 Muscat De Beaumes de Venise, France, Rhône
or

PARFAIT AU CHOCOLAT, CRÈME ANGLAISE VANILLE

Chocolate Parfait, Vanilla Crème Anglaise

 Fonseca Bin 27 Port, Portugal, Oporto
or

TARTE AUX MYRTILLES, GLACE MASCARPONE-CITRON VERT

Blueberry Tart, Mascarpone Ice Cream,
Black Currant Coulis

 Muscat De Beaumes de Venise, France, Rhône

Chef-Owner: Vincent Viale

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

* Menu and wine pairing subject to change