

RESTAURANT WEEK MENU 2019

SEPTEMBER 22 TO 29

Pour Commencer

FAROE ISLAND SALMON "GRAVLAX" , POTATO BLINI.

OR

THIN TOMATO, ONION & FENEL "PISSALAT", ZUCHINI, AROMATES VINAIGRETTE

OR

GASPASCHO "ANDALOU", JONAH CRAB, PICKLED VEGETABLES

Entrée

"LOUP DE MER" RIVIERA, TOMATO & VIRGIN OLIVE OIL COULIS

OR

ROASTED DUCK MAGRET, "JUS SIMPLE" CALIFORNIA FIGS

OR

POACHED PRIME BEEF SHANK " POT AU FEU" FALL VEGETABLES

OR

WILD MUSHROOM RAVIOLI, AGED PORT WINE & TRUFFLE SAUCE, PARMESAN REGGIANO

Desserts

THIN APPLE TART, SALTED CARAMEL ICE CREAM

OR

AUTHENTIC "PARIS- BREST"

OR

SEMI BITTER CHOCOLATE "FONDANT", RED BERRIES COULIS

Three Courses - 50

Wine Pairing - 18

Bistro du Marché

7437 Girard Avenue - La Jolla - California

