



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK – DINNER

Served after 5pm

April 14-18, 2021

3-Course Dinner - \$40.00 per person*

**Beverages, tax and gratuity not included. Reservations required.*

FIRST COURSE/APPETIZER

Choose one

Onion Soup Gratinée

Topped with a slice of French bread and melted Swiss cheese

Paysan Salad

Frisée, baby arugula, pear tomato, lardon, poached egg & champagne vinaigrette

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Parisian Mac n Cheese

Elbow pasta, Gruyere & Brie cheeses, pancetta, gratinée with bread crumbs

Frito Misto

Shaved fennel, parsnips & carrot with sun dried tomato & roasted garlic aioli

ENTRÉES

Frenched Petaluma Farms Chicken Breast

Wild mushroom in a white wine broth, snap peas, heirloom carrots, chimichuri

Cassoulet de Toulouse

Confit duck leg, saucisse sausage, pork lardon, tarbais beans, mire poix, stock

Duck Two Ways

Confit leg, seared breast, carrot puree, fried baby artichokes, confit purple potatoes, duck demi-glace

Seared Diver Scallops

Romanesco, roasted fennel puree, basil confit tomatoes & meyer lemon beurre blanc

Ratatouille

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

DESSERTS

Choose one

Crème Brûlée

Pâtisserie Maison

Your choice from our daily selection of pastries

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