



SAN DIEGO RESTAURANT WEEK

DINNER

03-10
MARCH
2024

3 courses - \$50 PP

Your Choice of Appetizer, Dessert and an Entrée

Optional Wine Pairing \$20

3 4oz pours perfectly paired by Owner Michel Malecot

Appetizer

Choose one appetizer

Onion Soupe Gratinée

Topped with a slice of French Baguette and melted swiss cheese

Roasted Beet Salad

Arugula, Pistachio & whipped goat cheese

Escargots a la Bourguignonne

Half dozen escargots in garlic herb butter

Crab Cake

Arrabbiata and Caper remoulade, arugula, chives

Crispy Duck Fat Brussel Sprouts

Onion Chutney, parmesan, pickled onions & balsamic reduction

*Vegan option available

Entrées

Choose one Entrée

Duck Confit

2 legs, Raspberry Demi Glace, Potato Au Gratin

7oz Petit Filet au Poivre

Brandy Peppercorn Demi Glace, Pomme Frites

Chicken Marsala

Wild Mushrooms, Marsala Wine, Potato Au Gratin

Coquille St Jacques Provencale

Diver Scallops sauteed with garlic, tomatoes, parsley and onions

Potato Au Gratin

Beef Bourguignon

Bonless Beef, Cabernet Demi-Glace,
pearl onions, mushrooms, carrots, Potato Au Gratin

Vegan Ratatouille Arrabiata

Zucchini, Eggplant, Squash

Ratatouille & Quinoa

DESSERT

Choose one dessert

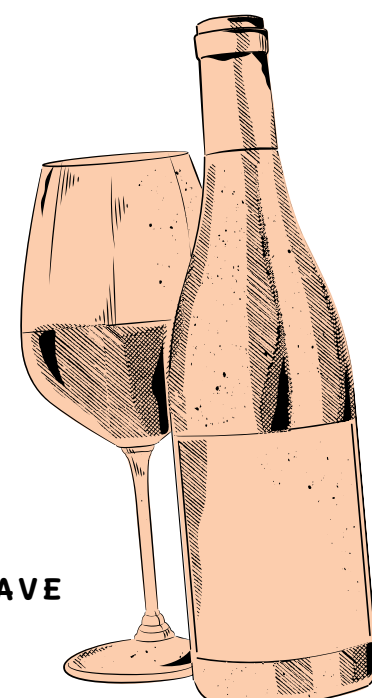
Crème Brulee (GF)

Raspberry Bagatelle

Carrot Cake (GF)

Napoleon

Chocolate Mousse Cake



GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO ITAX, SYNERGY, DISCOUNTS OR COUPONS. NO SPLITTING.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTURY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.