

# SAN DIEGO RESTAURANT WEEK BRUNCH

03-10 March 2024

# 2 courses - \$20 PP

Your Choice of Mimosa, Appetizer or Dessert and an Entrée

# Appetizer

Choose one appetizer or dessert

# **Pastry Basket**

Choice of croissant, almond croissant, or chocolate croissant with sabayon, jam or ganache

# **Onion Soupe Gratinée**

Topped with a slice of French Baguette and melted swiss cheese

## **House made Pate Plate**

Cornichons, pickled garlic, onion chutney

# Escargots a la Bourguignonne

Half dozen escargots in garlic herb butter

### **Truffle Fries**

Parmesan, truffle oil, parsley

### **Mimosa**

Sparkling topped with orange juice

# Dessert

Choose one appetizer or dessert

Crème Brulee (GF)
Raspberry Bagatelle
Carrot Cake (GF)
Napoleon
Chocolate Mousse Cake

# Entrée

Choose one Entrée

# **Eggs Benedict**

Toasted English muffin, Canadian bacon, poached eggs, hollandaise sauce & breakfast potatoes

### OR

Toasted English muffin, avocado, tomato, poached eggs, hollandaise & breakfast potatoes

# **Croissant Breakfast Sandwich**

Toasted croissant, two eggs any style, prosciutto, swiss cheese, arugula, tomato, FG special sauce & breakfast potatoes

# Moules Provençale

Mussels, chorizo, shallots, leeks, garlic, white wine, grilled lemon & pomme frites

# French Dip

Shaved Roast Beef, caramelized onions, swiss cheese, creamy horse raddish, au jus. Pomme frites or mixed greens

# **Grilled Chicken Panini**

Basil aioli, tomato, fresh mozzarella. Pomme frites or mixed greens.

\* Vegan option Available: Grilled Vegetable Panini

# **Steak Pommes Frites**

Flat iron steak, Béarnaise or Chimichurri

# Salmon Dijonnaise

Pommes Frites & Mixed Greens

