

**SAINT JAMES**

# RESTAURANT WEEK DINNER

SEPTEMBER 22ND - SEPTEMBER 29TH  
\$45 PER PERSON

## APPETIZER

choice of

**CROQUETTES** v  
potato, mornay, aioli

**CLAMS SAINT JAMES** p  
chorizo, shallots, aioli

**CARPACCIO** gf  
filet, shaved parmesan, pickled beech mushrooms,  
roasted garlic aioli

**GOAT CHEESE SALAD** gf  
spring mix, almonds, bacon, apples,  
avocado, mint, champagne vinaigrette

**TAPENADE & CROSTINI** vg / df  
kalamata, orange, capers, garlic

## ENTRÉE

choice of

**PARISIENNE BURGER**  
caramelized onion, american cheese,  
sauce bordelaise, fries

**ROASTED BASS** p / gf  
pistou, basil, green beans

**SQUASH RISOTTO** gf / v  
almonds, sage, brown butter

**COQ AU VIN BLANC**  
puff pastry, potato purée, thumbelinas,  
pearl onions, lardon, fine herbs

**EGGPLANT PAILLARD** vg  
pressed & breaded eggplant, confit tomatoes,  
garlic, olives, capers

**CRÈME BRULÉE** v  
bruléed custard, hazelnut pirouline

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free | p = pescatarian

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828 SIXTH AVENUE \* SAN DIEGO, CA 92101

*SAINT JAMES*

# FRENCH DINER

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