

SAINT JAMES

RESTAURANT WEEK LUNCH

SEPTEMBER 22ND - SEPTEMBER 29TH
\$35 PER PERSON

APPETIZER

choice of

CROQUETTES v

potato, mornay, aioli

BURRATA CROSTINI v

cherry tomato salad

CARPACCIO gf

filet, shaved parmesan, pickled beech mushrooms,
roasted garlic aioli

GOAT CHEESE SALAD gf

spring mix, almonds, bacon, apples,
avocado, mint, champagne vinaigrette

FRENCH ONION SOUP

caramelized onions, sherry, comté

ENTRÉE

choice of

BURGER AMERICAINE

tomato, lettuce, red onion, special sauce, fries

FRENCH ROLLED OMELETTE v / gf

comté, crème fra che, fine herbs, dressed frisée

EGGPLANT PAILLARD vg

pressed & breaded eggplant, confit tomatoes,
garlic, olives, capers

NICOISE SALAD p / gf / df

tuna conserva, olives, green beans, egg, potatoes, tomatoes

SQUASH RISOTTO gf / v

almonds, sage, brown butter

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

FOLLOW US @STJAMESFRENCHDINER

828 SIXTH AVENUE * SAN DIEGO, CA 92101

SAINT JAMES

FRENCH DINER

SAINTJAMESFRENCHDINER.COM