

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 22-29

LUNCH | 45 PER PERSON

exclusive of tax and gratuity

STARTERS

choice of

FRENCH ONION SOUP

comté gratinée, onion confit, en croûte

BABY LETTUCE

bibb lettuce, radish, cucumber, fines herbes dressing

MAINS

choice of

BISTRO BURGER

gruyère cheese, caramelized onion, aioli

CROQUE MONSIEUR

country bread, jambon de paris, tomme de savoie
garden salad

AUBERGINE

eggplant, marinated cherry tomatoes, sumac, olive oil

DESSERTS

supplemental

+8

VACHERIN

yuzu curd, cara cara
vanilla chantilly

PROFITEROLES

coffee ice cream, candied
almond, chocolate sauce

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.