

## SAN DIEGO RESTAURANT WEEK

January 26- February 2

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

charred onion, marrow sauce, sesame seed bun, frites

#### CROQUE MONSIEUR

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

#### AUBERGINE

eggplant, marinated cherry tomatoes, sumac, olive oil

#### VACHERIN

calamansi curd, cara  
cara, vanilla chantilly

### DESSERTS

*supplemental*

+8

#### 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](http://www.p65warnings.ca.gov/restaurant).