



THE FRENCH GOURMET
Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK
SUN, SEPT 14 & WED SEPT 17-SUN SEPT 21

DINNER MENU \$50

APPETIZER

Sautéed Mussels (GF)

Sautéed in a garlic butter wine sauce, with chorizo, shallots, leeks and lemon

Escargot (GF)

Imported and topped with our homemade garlic herb butter sauce

Crab Cakes

Jumbo lump blue crab with our signature arrabbiata and caper remoulade

Onion Soupe Gratinee

Caramlized onions, topped with homemade baguette and swiss cheese

Crispy Duck Fat Brussels (GF)

Parmesan, pickled onions, balsamic reduction
*vegan option available

DESSERT

Creme Brulee (GF)

Carmelized to perfection with berries

Warm Pear Tart

Sweet juicy pears, almond cake, topped with French Sabayon

Napoleon

Flaky puff pastry, custard, strawberries

Raspberry Bagatelle

White sponge cake, bavarian cream, fresh raspberries, marzipan

ENTRÉE

Coquille St Jacques Provencale (GF)

Diver Scallops sauteed with garlic, tomatoes, parsley, potato au gratin

Chicken Marsala (GF)

Wild mushrooms, marsala wine, potato au gratin

6oz Petit Filet (GF)

House cut, bearnaise, pomme frites
Seabass (GF) +10 Sauteed tarragon lobster sauce, potato au gratin

Beef Wellington + \$10

6oz Filet Mignon coated in duxelle mushroom, pate & wrapped in a made from scratch puff pasty, potato au gratin

Vegan Ratatouille Arrabiata (V,GF)

Zucchini. Eggplant, Squash, Onion & Quinoa

Salmon Dijonnaise (GF)

Fresh salmon baked with tarragon mustard

Duck Confit

Slow braised duck legs. raspberry demi-glaze