



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

## SAN DIEGO RESTAURANT WEEK – DINNER

*Served after 4pm*

January 20 – 27, 2019

**3-Course Dinner - \$30.00 per person\***

*\*Beverages, tax and gratuity not included. Reservations required.*

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### FIRST COURSE/APPETIZER

*Choose one*

Escargots à la Bourguignonne  
Half dozen escargots broiled  
in garlic herb butter

Small Charcuterie Plate

Onion Soup Gratinée  
Topped and broiled with a slice of French  
bread and Swiss cheese

Crab Cakes  
Lemon beurre blanc, chives

Mixed Greens with Roasted Pear  
Arugula, blue cheese, red onion, red wine vinaigrette

### ENTRÉES

*Choice of entrée served with seasonal vegetables and  
your choice of mashed potatoes, potatoes au gratin, or farro pilaf*

Pan Roasted Crispy Skin Frenched Chicken  
Lemon-Tarragon beurre blanc

Pan Seared Fresh Salmon  
Béarnaise or salsa verde

Salmon Dijonnaise  
Baked with mustard, citrus, and tarragon

Dijon-Crusted Rack of Lamb

Duck Leg Confit  
Braised red cabbage,  
Black currant demi-glace

Cabernet Braised Short Ribs

Grilled 6oz Filet Mignon  
Green peppercorn or Béarnaise sauce

Vegetarian: Ratatouille and Farro

Vegetarian: Gnocchi, Parmesan Cream,  
Roasted mushrooms, green peas

### DESSERTS

*Choose one*

Crème Brûlée

Pâtisserie Maison  
Your choice from our  
daily selection of pastries

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Menu subject to change without notice. Please understand that market conditions fluctuate daily. If a menu item  
fails to meet our standards it will not be offered. We reserve the right to refuse service to anyone. 18% gratuity will be  
added to parties of six or more. No splitting. **No discount coupons/vouchers accepted during Restaurant Week.**  
Present gift certificates when asking for bill.