



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK – LUNCH

Served until 3pm

January 20 – 27, 2019

2 courses - \$20.00 per person*

Your choice of Appetizer *or* Dessert and an Entrée

**Beverages, tax and gratuity not included. Reservations recommended.*

APPETIZER

Choose one appetizer or one dessert

Onion Soup Gratinée - Cup

Topped with a slice of French bread and melted Swiss cheese

Mixed Greens with Roasted Pear

Arugula, blue cheese, red onion, red wine vinaigrette

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Small Charcuterie Plate

ENTRÉES

Choice of entrée

Eggs Benedict – Traditional *or* Smoked Salmon

Two poached eggs on a toasted English muffin with Canadian bacon or smoked salmon and real Hollandaise sauce. Hand-cut fries or garlic-parsley potatoes

Steak Pommes Frites

Flat Iron Steak with Béarnaise or chimichurri sauce with chef's vegetables and hand-cut fries

Duck Leg Confit

In a black currant sauce with chef's vegetables and hand-cut fries or garlic-parsley potatoes

Seafood Crêpes

Baby shrimp, scallops, fish, surimi, crab meat, and mushrooms in a velouté sauce with hand-cut fries or garlic-parsley potatoes

Vegetarian: Ratatouille

Traditional French recipe: sautéed eggplant, onions, bell peppers, zucchini, and tomatoes served over quinoa

DESSERTS

Choose one dessert or one appetizer

Pastry Tray Selection

Crème Brûlée

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.