



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

## SAN DIEGO RESTAURANT WEEK – DINNER

*Served after 4pm*

September 22-29, 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

New Orleans Style BBQ Shrimp

Onion Soup Gratinée  
With a slice of French bread and  
crispy, melted Swiss cheese

Beet Salad

Herbed goat cheese, red onions, candied pecans, red wine vinaigrette

Lagnieu Salad

Baby arugula, blanched asparagus tossed in our classic house dressing topped with blue cheese crumbles and candied pecans

### 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 sauce or salsa verde

Cabernet Braised Short Ribs

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

Sete Scallops  
Pan seared scallops  
over saffron beurre blanc

Vegetarian: Provencal Wellington

Vegan wellington with yellow squash, zucchini, eggplant, garlic and cremini mushrooms.

### DESSERTS

*Choose one*

Crème Brûlée

Green Goddess – Chocolate/Avocado  
Gle-gan Dessert (GF, V)

Patisserie 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.