



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

SAN DIEGO RESTAURANT WEEK – LUNCH

Served until 3pm

September 22-29, 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

Lagnieu Salad

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

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

Pâté Sampler

Chicken, duck, and country pâté, served with onion chutney, cornichons, pickled garlic, and Greek-style Petrou olives

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

Seared Filet of Fresh Rockfish Snapper

Topped with tomato chimichurri. Served with small mixed green salad 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

Green Goddess – Chocolate/Avocado

Gle-gan Dessert (GF, V)

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.