



THE FRENCH GOURMET

Catering - Restaurant - Bakery - Wine Boutique
960 Turquoise Street, San Diego, CA 92109
(858) 488-1725 x 316 (858) 488-1799 fax
www.TheFrenchGourmet.com

Dinner Menu

Sun & Mon Closed for dinner
Tues-Sat 4:00pm to 9:00pm

* These items are available in our 3-course Prix Fixe Menu 33.95
Choose an appetizer, entrée, and dessert

APPETIZERS, SMALL PLATES, SOUP, AND SALADS

* Roasted Heirloom Cauliflower 9.95
Basque piperade, chive crème fraiche

* Escargots à la Bourguignonne 8.95
Half dozen escargots broiled in garlic-herb butter

Grilled Prawns and Risotto 15.95
Tarragon and lemon fried risotto cake, roasted garlic and herb aioli

Moules Provençale 16.95
Black mussels, Spanish chorizo, shallots, garlic, white wine, thyme
Add truffled pomme frites 5.95

Charcuterie Plate 16.95
Cured meats and pates, grilled olive bread, olives, chutney, cornichons
Add 3 artisan cheeses 9.00

Soupe à l'Oignon Gratinée (French Onion Soup) * Cup 7.95 Bowl 9.95
Topped and broiled with a toasted baguette slice and Swiss cheese

* Paysan Salad 8.95
Frisée, baby arugula, Bleu d'Auvergne, pear tomatoes, lardon, champagne vinaigrette

Roasted Beets 10.95
Herbed goat cheese, red onions, candied pecans, red wine vinaigrette

BEVERAGES

We proudly serve environmentally-friendly,
in-house purified/filtered water
Bottomless Still or Sparkling Water
1.00 per person

Evian Mineral Water (1.5 liter) 4.95
Badoit Sparkling Water (750 ml) 5.95

Coke, Diet Coke, Sprite 2.95

Orangina 4.00

Coffee / Decaf 2.95
Tea / Iced Tea 2.95

Café au Lait / Latté 4.00
Cappuccino / Café Mocha 4.00

We proudly serve CAFÉ MOTO coffees and espressos

Menu subject to change without notice.

Please understand that market conditions change daily. If a menu item fails to meet our standards it will not be offered.

Gratuity will be added to parties of six or more. 5.00 split charge for a la carte items (no splitting on prix fixe menu).

Applicable sales tax will be added. Please present any coupons or gift cards/certificates when asking for bill.

Ask for our To-Go menu. Shirt and shoes required. We reserve the right to refuse service to anyone.

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

ENTRÉES

* These items are available in our 3-course Prix Fixe Menu 33.95
Choose an appetizer, entrée, and dessert

Our entrees are served (unless otherwise stated) with fresh seasonal vegetables and your choice of Whipped Yukon gold potatoes, potatoes au gratin, roasted fingerling potatoes, or farro pilaf

* Pan Roasted Crispy Skin Frenched Chicken 21.95
Porcini mushroom velouté

* Cassoulet Toulousain 23.95
Tarbais beans, duck leg confit, garlic sausage, fennel, carrot, tomato, broth
(Cassoulet served without additional sides)

7 oz Filet Mignon 29.95
Béarnaise or au Poivre sauce

* Cabernet Braised Short Ribs 24.95
Rich demi-glace

* 7 oz Grilled Flat Iron Steak 22.95
Béarnaise or au Poivre sauce

Dijon-Crusted Rack of Lamb 27.95
Port demi-glace

Sete Scallops 29.95
Pan seared diver scallops, leek and cauliflower purée, topped with orange-pastis butter

* Salmon Dijonnaise 24.95
Salmon filet baked with mustard, citrus, and tarragon

Vegetarian

* Ratatouille and Farro (V) 19.95

À LA CARTE SIDES:

Whipped Yukon Gold Potatoes, Potatoes au Gratin, Fingerling Potatoes, or Farro Pilaf 5.00 each

Extra Sauce 2.00 each

DESSERTS

* Crème Brûlée 7.95

* Patisserie Maison 7.95

Cheese Plate 12.95

PLEASE DON'T KEEP US A SECRET - TELL YOUR FRIENDS!