



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

## SAN DIEGO RESTAURANT WEEK – DINNER

*Served after 4pm*

September 24 – October 1, 2017

**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

Pâté Maison Sampler  
Duck, Chicken Liver, and Country

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

Crab Cakes  
Lemon beurre blanc, chives

Stone Fruit Salad  
Arugula, blue cheese, red onion, citrus vinaigrette

### ENTRÉES

*Choice of entrée served with seasonal vegetables*

Pan Roasted Crispy Skin Frenched Chicken  
Lemon-Tarragon, mashed potatoes

Pan Seared Fresh Salmon  
Béarnaise or salsa verde, potatoes au gratin

Salmon Dijonnaise  
Baked with mustard, citrus, and tarragon  
Potatoes au gratin

Catch of the Day  
Risotto

Duck Leg Confit  
Braised red cabbage, black currant demi-  
glace, mashed potatoes

Cabernet Braised Short Ribs  
With mashed potatoes

Grilled Filet Mignon  
Green peppercorn or Béarnaise sauce,  
potatoes au gratin

Vegetarian: Ratatouille and Quinoa  
Vegetarian: Wild Cremini Mushroom Pasta

### DESSERTS

*Choose one*

Crème Brûlée

Pâtisserie Maison  
Your choice from our  
daily selection of pastries

Chocolate Ganache &  
Nutella Crêpes

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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.