



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique
960 Turquoise Street, San Diego, CA 92109
(858) 488-1725 x2 (858) 488-1799 Fax

www.TheFrenchGourmet.com

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12/27/20

2020 YEAR END SPECIALS & SIDE DISHES TO-GO

Filet of Beef Wellington *beef tenderloin lightly seared with fresh mushroom duxelle, baked to a golden brown in a puff pastry or NOT BAKED*
(Port demi-Glace sauce)

___ Individual		\$35
___ Half Filet Dinner	serves 4-6	\$165
___ Whole Filet	serves 8-12	\$305

Filet Mignon Chateaubriand Style

Seared, ready for you to roast @350° for 15min
(Green Peppercorn or Port demi-Glace sauce)

___ Individual 7oz.		\$25
___ Half Filet Dinner 2.5lb.	serves 4-6	\$115
___ Whole Filet 4.5lb.	serves 8-12	\$199
___ By the weight		\$42/lb

Braised Short Ribs Bourguignonne-Style

Boneless in a red wine sauce with pearl onions, mushrooms. Served with mashed potatoes, green beans and carrots.

___ Per Serving		\$23
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Roasted Duck with Raspberry Sauce

Tender half duckling roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side

___ Half duck	serves 1-2	\$28
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Apricot-Filled Pork Loin Shallot Sauce

___ 2-3 LBS	serves 6-8	\$45
___ 4-5 LBS	serves 12-14	\$70

Salmon en Croute Dill Velouté

Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry

___ Dinner Strip	serves 8-12	\$129
___ Half Strip	serves 4-6	\$69

Crab meat stuffed Jumbo Shrimp

Lobster sauce

___ 4 each per serving		\$28
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12% service Charge on 12-31. Applicable sales taxes will be added

Hot Prime Rib - After 3:30PM on the 30th & New Year's Eve

12 oz boneless Slow baked Prime Rib served hot with Twice baked Potato, Green Beans and Glazed Carrot, Creamy horse Radish and au Jus

___		\$29
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Oven Roasted Spring New Zealand Rack of Lamb

Port & Rosemary demi-Glace

___ per rack	serves 1-2	\$30
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Whole Quiches – perfect for holiday mornings

•Lorraine •Spinach •Mushroom •Chili Verde. Broccoli/cheddar

___ Individual		\$6.50
___ Medium	serves 6-8	\$24
___ Large	serves 10-12	\$36

SOUP • SIDES • SALADS

___ Red Bell Pepper & Pear	1 qt serves 4	\$8
___ Butternut Squash	1 qt serves 4	\$8
___ Soupe du Jour (see website)	1 qt serves 4	\$7
___ Lobster bisque	1 qt serves 4	\$14

Black Eyes Peas We all need better luck in 2021

___ Pint		\$8
___ Quart		\$12

Mashed Potatoes 1 lb serves 2-3 **\$10/lb**

Brussel Sprouts (roasted) 1 lb serves 3-4 **\$11/lb**

Our Famous Potatoes au Gratin

___ Small	serves 1 / 6"	\$10
___ Medium	serves 4-6 / 19"	\$30
___ Large	serves 15-20 / 12"	\$60

Roasted Gold & Ruby Beets, Arugula Salad

Light viniagrette wiht herb Chevre and candied pecans.

___ Individual		\$9
___ Family		\$32

OUR CHILLED ENTRÉE MENU IS ALSO AVAILABLE VISIT

<https://Shop.theFrenchGourmet.com>

Catering@theFrenchGourmet.com

(858)488-1725 ext 3

DELIVERY SERVICE AVAILABLE

P/U Date _____ Phone _____ Email _____

P/U Time _____ Del Time _____ Guest Arrive Time _____ Name _____

Special Request _____

CC Bill to Address _____ City _____ Zip _____

Payment Type: Cash Credit Card # _____

Signature _____ Exp Date _____ CCV Code _____