SAN DIEGO RESTAURANT WEEK

BRUNCH

2 courses - $25 PP

Your Choice of Mimosa, Appetizer or Dessert and an Entrée

*Closed Monday 9/26

25-2 SEPT -OCT 2022

Appetizer

Choose one appetizer or dessert

Onion Soup Gratinée
Topped with a slice of French Baguette and melted swiss cheese

Heirloom Roasted Beet Salad
Anjour pear, Boursin, arugula & pistachio

Escargots a la Bourguignonne
Half dozen escargots in garlic herb butter

House made Pâté Plate
Cornichons, pickeld garlic, onion chutney

Mimosa
French Sparkling topped with orange juice

Dessert

Choose one appetizer or dessert

Crème Brulee (GF)
Raspberry Bagatelle
Pralinsko
Green Queen (Vegan/GF)

Entrée

Choose one Entrée

Eggs Benedict
Toasted English muffin, Canadian bacon, poached eggs, hollandaise sauce & breakfast potatoes
OR
Toasted English muffin, avocado, tomato, poached eggs, hollandaise & breakfast potatoes

Crepes
Strawberry, Nutella, sabayon & fruit
OR
Ham, swiss cheese, scrambled eggs & breakfast potatoes

Moules Provençale
Chorizo, shallots, leeks, garlic, white wine, grilled lemon & pomme frites

Grilled Chicken Panini
Basil Aioli, tomato, fresh mozzarella
* Vegan option Available: Grilled Vegetable Panini

Croque Monsieur
Carver ham, swiss cheese, bechamel, croissant

Steak Pommes Frites
Flat iron steak, Béarnaise

1/2 Pound Burger
FG Special sauce, arugula ,roasted tomato, prosciutto

GRATUTIY WILL BE ADDED TO PARTIES OR 6 OR MORE. NO ITEX, SYNERGY, DISCOUNTS OR COUPONS. NO SPLITTING.
CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SAN DIEGO RESTAURANT WEEK

25-2 SEPT-OCT 2022

DINNER

3 courses - $50 PP

Your Choice of Appetizer, Dessert and an Entrée

Closed Monday 9/26

Appetizer

Choose one appetizer

Onion Soup Gratinée
Topped with a slice of French Baguette and melted swiss cheese

Heirloom Roasted Beet Salad
Anjour pear, Boursin, arugula & pistachio

Escargots a la Bourguignonne
Half dozen escargots in garlic herb butter

House made Pâté Plate
Cornichons, pickeld garlic, onion chutney

Moules Provençale
Chorizo, shallots, leeks garlic, white wine, grilled lemon & pomme frites

Entrées

Choose one Entrée

Duck Confit
Raspberry Sauce, Potatoes Au Gratin

6oz Petit Filet au Poivre
Brandy Peppercorn Demi Glace, Pomme Frites

Chicken Marsala
Wild Mushrooms, Marsala Wine, Potatoes Au Gratin

Pan Seared Scallops
Cauliflower Puree, Wild Mushroom & Saffron Risotto

Butternut Squash Ravioli
Sage Beurre Blanc

*Vegan option available: Ratatouille & Quinoa

DESSERT

Choose one dessert

Crème Brulee (GF)
Raspberry Bagatelle
Pralinsko
Green Queen (Vegan/GF)

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CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.