



# SAN DIEGO RESTAURANT WEEK

**24-1**  
SEPTEMBER-OCTOBER  
**2023**

## BRUNCH

**2 courses - \$25 PP**

Your Choice of Mimosa, Appetizer or Dessert and an Entrée

### Appetizer

Choose one appetizer or dessert

#### Pastry Basket

Choice of croissant, almond croissant, or chocolate croissant  
+ mini danish with sabayon, jam or ganache

#### Onion Soupe Gratinée

Topped with a slice of French Baguette and melted swiss  
cheese

#### House made Pate Plate

Cornichons, pickled garlic, onion chutney

#### Escargots a la Bourguignonne

Half dozen escargots in garlic herb butter

#### Truffle Fries

Parmesan, truffle oil, parsley

#### Mimosa

French Sparkling topped with orange juice

### Dessert

Choose one appetizer or dessert

- Crème Brulee (GF)
- Raspberry Bagatelle
- Pralinsko
- Carrot Cake (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

#### Croissant Breakfast Sandwich

Toasted croissant, two eggs any style, prosciutto, swiss cheese,  
arugula, tomato, FG special sauce

#### Moules Provençale

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

#### French Dip

Shaved Roast Beef, caramelized onions, swiss cheese, creamy  
horse raddish and au jus

#### Grilled Chicken Panini

Basil aioli, tomato, fresh mozzarella

\* Vegan option Available: Grilled Vegetable Panini

#### Steak Pommes Frites

Flat iron steak, Béarnaise

#### Grilled Caesar Salad

Choice Chicken or Shrimp, parmesan, grape tomato,  
homemade croutons, caesar dressing





# SAN DIEGO RESTAURANT WEEK

## DINNER

24-1  
SEPTEMBER-OCTOBER  
2023

**3 courses - \$50 PP**

Your Choice of Appetizer, Dessert and an Entrée

**Optional Wine Pairing \$20**

3 4oz pours perfectly paired by Owner Michel Malecot

## Appetizer

Choose one appetizer

### Onion Soupe Gratinée

Topped with a slice of French Baguette and melted swiss cheese

### Heirloom Roasted Beet Salad

Anjour pear, Argula, Pistachio & whipped goat cheese

### Escargots a la Bourguignonne

Half dozen escargots in garlic herb butter

### Crab Cake

Caper remoulade, arugula, chives

### Moules Provençales

Chorizo, shallots, leeks garlic, white wine, grilled lemon

### Shrimp Cocktail

Atomic cocktail sauce, lemon aioli

## DESSERT

Choose one dessert

Crème Brulee (GF)

Raspberry Bagatelle

Pralinsko

Carrot Cake (GF)

## Entrées

Choose one Entrée

### Duck Confit

2 legs, Raspberry Sauce, Garlic Mash

### 7oz Petit Filet au Poivre

Brandy Peppercorn Demi Glace, Pomme Frites

### Pasta Chicken Marsala

Wild Mushrooms, Marsala Wine, Cavatappi pasta

### Pan Seared Scallops

Cauliflower Puree, Wild Mushroom & Saffron Risotto

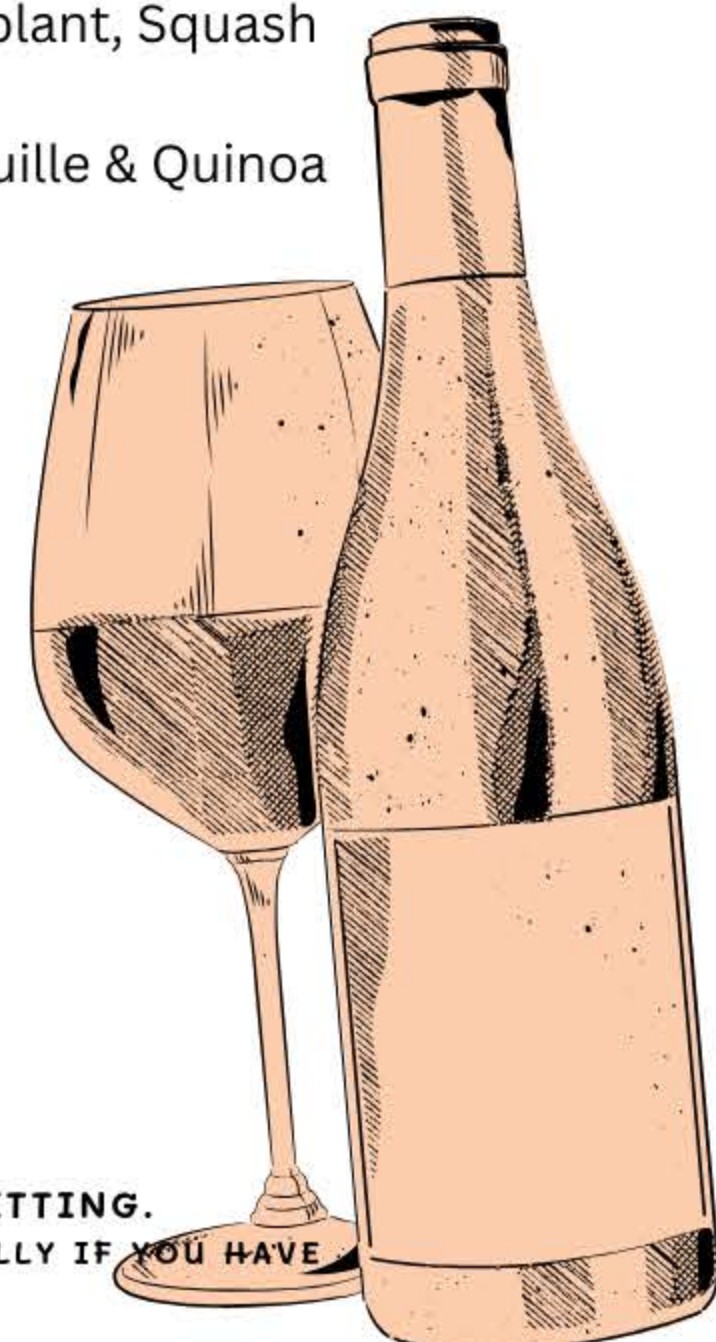
### Braised Short Rib of Beef

Cabernet Demi-Glace, Garlic Mash

### Vegetarian Ratatouille Arrabiata

Cavatappi pasta, Zucchini, Eggplant, Squash

\*Vegan option available: Ratatouille & Quinoa



GRATUITY WILL BE ADDED TO PARTIES OR 6 OR MORE. NO ITAX, 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.