

SAN DIEGO
Restaurant
Week

Jan 20-27 | 2019

3 Course Gourmet Dinner Menu \$ 30.00 Exclusive of tax & gratuity

Menu

Appetizers: choice of:

Lobster Bisque

Vegetable Bisque

**Assorted Mixed Greens ,Apples, Walnuts, Blue Cheese
and Vinaigrette**

Smoked Salmon and Condiments

Shrimps and Ravioli in a Mediterranean Sauce

Escargots Bourguignons with Garlic and Parsley Butter

Entrées: choice of:

Serve with Fresh Local Vegetables and Potatoes

Atlantic Salmon with Fresh Scallop

Pan Roasted with a Saffron Sauce

Fish of the Day

Duck Leg Confit with White Beans Cassoulet

Prime Top Sirloin

Cabernet Sauce

Braised Short Ribs with Julienne of Vegetables

Vegetable Raviolis and a Ratatouille Sauce

Rack of Lamb, Rosemary Sauce * + \$ 7.50

Lobster Tail, Saffron Sauce * + \$ 7.50

Desserts: choice of:

Cheesecake with Blueberries

with Bananas, Rhum and Banana Cream

Les Crêpes Suzette, Grand Marnier and Orange Sauce

*Not Valid with any other coupons, special offers or discounts
No split or sharing*