

RESTAURANT WEEK MENU 2019

JANUARY 20 TO 27

Pour Commencer

PIKE "QUENELLE", CRAWFISH "SAUCE NANTUA"

OR

BEEF SHANK & ONIONS SOUP, PERIGORD BLACK TRUFFLES

OR

ORGANIC PORK "FACON JAMBON PERSILLE", REMOULADE

Entrée

MAINE DIVER SCALLOPS, WINTER VEGETABLES "SAFFRON NAGE"

OR

DUCK, PERIGORD BLACK TRUFFLES & FOIE GRAS "PITHIVIERS, SAUCE GRAND VENEUR

OR

WILD MUSHROOM RAVIOLI, AGED PORT WINE & TRUFFLE SAUCE, PARMESAN REGGIANO

OR

SLOWLY BRAISED VEAL CHEEKS " AXOA" PIQUILLO RICE PILAFF

Dessert

AUTHENTIC "GATEAU BASQUE" BLACK CHERRY SORBET

OR

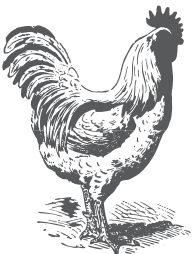
MEYERS LEMON TARTE, RED BERRY COULIS

OR

SEMI BITTER CHOCOLATE "PETIT POT", HONEY MADELEINE

Three Courses - 50

Wine Pairing - 16



Bistro du Marché
7437 Girard Avenue - La Jolla - California

