

ET VOILÀ!

FRENCH BISTRO

TUESDAY NIGHT DATE NIGHT

(\$45/PERS. INCLUDES ONE BOTTLE OF WINE FOR TWO*)

APPETIZER

CROUSTILLANT CHAUD DE REBLOCHON V

Warm and crispy phyllo dough, reblochon cheese, orange jam, baby greens, apple cider vinaigrette**

or

RAVIOLI AUX CHAMPIGNONS V

Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

or

SALADE DU JARDIN V

Bibb lettuce, gorgonzola, riesling poached pear, candied walnuts, radishes, honey-blackberry vinaigrette****

MAIN COURSE

SAUMON D'ÉCOSSE, BEURRE BLANC AU CITRON

Seared Scottish salmon tournedo, potato gnocchi, butternut squash, broccoli, kale, sage, arugula pesto, pomegranate beurre blanc**

or

TRADITIONNEL COQ AU VIN, POMME SAUTÉES

Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

or

MOULES MARINIÈRE

Steamed mussels with white wine, garlic, shallot, herb butter, cream

or

BOEUF BOURGUIGNON

Braised beef short ribs in red wine, mushrooms, carrots, onions, linguini pasta, red wine sauce

DESSERT

CRÈME BRULÉE DU JOUR V

Classic crème brûlée

or

DULCE DE LECHE POT DE CRÈME V

Pot de crème dulce de leche, salted caramel sauce and chantilly

or

SOUFFLÉ DU JOUR V

Soufflé of the day, crème anglaise

V: Vegetarian dish
**Dish containing nuts

Chef owner: Vincent Viale

Et Voilà! French Bistro | 3015 Adams Avenue | San Diego CA 92116

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TUESDAY NIGHT DATE NIGHT WINE LIST

RED

ANGELINE

Merlot, California, Paso Robles

BLACK'S STATION

Malbec, California, Yolo County

CÔTES-DU-RHÔNE DELAS

Syrah-Grenache, Rhône

SIMPLE LIFE

Cabernet Sauvignon, California

DOMAINE VAL, SUD DE FRANCE

Grenache-Merlot, Languedoc

CH. PIMORIN

Cabernet Sauvignon, Bordeaux

CH. REYNIER

Merlot, Bordeaux



ROSÉ

LISTEL PÉTILLANT

Sparkling Rosé, France



WHITE

SAINT-BRIS

Sauvignon Blanc, Burgundy

CLAUDE VAL

Vermentino, Languedoc

SAINT-ESPRIT

Grenache Blanc, Rhône

PETITE MARINE

Sauvignon Blanc, Bordeaux

FESS PARKER

Riesling, Santa Barbara County