



## **Downtown Escondido Restaurant Week**



### **First Course**

(choice of one)

#### **Soupe du Jour**

prepared daily by Vincent using seasonally fresh vegetables and herbs

#### **Shrimp en Croûte**

jumbo prawn wrapped in pastry and baked, served over fresh tomato concassée

#### **Spring Salade**

salad of wild organic arugula, frisée, blood orange sections, strawberries and toasted macadamia nuts, tossed in a orange blossom vinaigrette and served with a slice of St. Agur blue cheese

### **Second Course**

(choice of one)

#### **Braised Short Ribs**

tender slow roasted short ribs, braised carrots and confit shallots, served over a Yukon potato and celery-root mash

#### **Chicken Marsala**

roasted Jidori chicken breast prepared with herbs, shallots, and Marsala wine, served over fresh parsley-garlic gnocchi

#### **Seafood Newburg Vol-Au-Vent**

Maine lobster, shrimp, scallops, Dungeness crab, salmon and fresh Chilean sea bass in a light sherry sauce, served over a puff pastry shell

### **Third Course**

(choice of one)

#### **Apple Tart Tatin**

Not exactly the Tatin Sisters version but, our own. Straight from the oven, thinly sliced, fresh apples top a flaky crust, served with warm caramel sauce and vanilla ice cream

#### **Bavarois au Chocolat**

Vincent's signature dessert. Lovely, light and creamy, layered Bavarian cream, unmolded and topped with a Swiss chocolate sauce

### **Dessert du Jour**

Corkage Charge \$18.

Restaurant Week Dinners May Not Be Split  
18% Gratuity Charge on Parties Of Six Or More

**Proprietors: Chef Vincent Grumel & Lisa Grumel**

**Chef: Henri Alain Delahaye**