

Dinner Menu I

Appetizer

Wild Mushroom Soup with Chives and Truffle Oil

Or

Le St. Germain Caesar Salad in a Crisp Parmesan Basket
with White Spanish Anchovies

Or

Anjou Pear and Feta Cheese Salad with Spiced Pecans
and Port Balsamic Glaze

Entrée

Seared Atlantic Salmon Fillet with Grilled Eggplant, Zucchini,
Red Peppers and Lemon Basil

Or

Roasted Pork Tenderloin with Curry, Raisins, Chutney Salsa and Garlic Mashed Potatoes

Or

Petaluma Free Range Crispy Chicken with Oven Roasted Tomatoes,
Gratin Dauphinois, Asparagus and Garlic Au Jus

Or

Vegetarian Goat Cheese or Wild Mushroom Raviolis with Tomato Basil Confit

Dessert

Caramelized Floating Island with Crème Anglaise

Or

Chocolate Mousse Cake

Or

Trio of Raspberry, Chocolate and Vanilla Crèmes Brûlées

Coffee, Tea

\$48⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN

Dinner Menu II

Soup

Corn Chowder with Crab and Tomato Herb Confit

Salad

Honey Poached Pear with Feta Cheese Salad, Spiced Pecans
and Port Balsamic Glaze

Or

Vine Ripe Tomatoes with Buffalo Mozzarella,
Balsamic Vinegar and Fresh Basil

Or

Crisp Porcini Mushroom Tart with Mâche Salad and Truffle Oil

Entrée

Seared Lake Superior Whitefish on a Bed of Leaf Spinach
with Pommery Mustard Sauce

Or

Grilled Black Angus Filet of Beef with Boursin Cheese
and Sherry Cabernet Sauce

Or

Roasted Maple Duck Breast with Grand Marnier Glaze and Apricot Date Relish

Or

Maine Lobster Raviolis with Clawmeat and Basil Bisque

Dessert

Warm Chocolate Cake with Pistachio Ice Cream and Chocolate Sauce

Or

Trio of Raspberry, Chocolate and Vanilla Crèmes Brûlées

Or

Individual Apple Tart with Fresh Chantilly, Caramel Sauce and Vanilla Ice Cream

Coffee, Tea

\$57⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN

Dinner Menu III

Soup

Vine Ripened Tomato Soup with Goat Cheese Croustillant

Appetizers

Seared Virginia Lump Crab Cakes with Pommery Mustard Sauce and Chino Farm Greens

Or

Baby Organic Lettuce Wedge with Roasted Tomatoes, Smoked Bacon and Roquefort

Or

Spicy Sushi Grade Ahi Tuna Tartare with Tobiko Caviar and Crisp Wontons

Entrées

Roasted Black Cod with Basil and Red Pepper Pesto
and Ratatouille Niçoise

Or

Grilled Black Angus Filet of Beef with Crisp Potato Cake
and Peppercorn Trio Sauce

Or

Roasted Herb Crusted Rack of Lamb with Pommes Pailles, Tapenade,
Ratatouille Nicoise and Au Jus

Or

Herb Marinated Free Range Petaluma Chicken with Morel Mushrooms
and Garlic Mashed Potatoes

Or

Seared Veal Tenderloin with Porcini Mushroom Raviolis and Truffle Au Jus

Desserts

Warm Chocolate Cake with Pistachio Ice Cream and Chocolate Sauce

Or

Grand Marnier Soufflé with Crème Anglaise

Or

Individual Warm Apple Tarte with Caramel Sauce
and Vanilla Ice Cream

Coffee, Tea

\$62⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN

Dinner Menu IV

Appetizer

- Wild Mushroom Soup with Chives and Truffle Oil
Or
Sushi Grade Ahi Tuna Tartare with Avocado, Crisp Wonton and Sesame Soy Vinaigrette
Or
Scottish Salmon Smoked In-House with Toasted Brioche and Condiments

Salad

- Crisp Porcini Mushroom Tarte with Baby Arugula
Or
Le St. Germain Caesar Salad with Parmesan Crisp and White Spanish Anchovies
Or
Baby Spinach Salad with Goat Cheese Croustillant and Sweet Piquillo Peppers

Entrée

- Grilled Black Angus Filet of Beef with Roquefort Crust,
and Pinot Noir Glaze
Or
Roasted Herb Crusted Rack of Lamb with Pommes Pailles, Tapenade,
Ratatouille Nicoise and Au Jus
Or
Sautéed Alaskan Halibut with Wild Mushroom Vinaigrette and Sautéed Spinach
Or
Roasted Petaluma Half Duck with Crisp Potato Cake,
Tangerine Orange Reduction and Coachella Valley Date Relish
Or
Skillet Roasted Veal Tenderloin with Fresh Porcini
Mushroom Sauce and Truffle Oil

Dessert

- Chocolate or Grand Marnier Soufflé
Or
Baked Alaska with Warm Chocolate Sauce
Or
Assorted Homemade Tropical Sorbets with Seasonal Berries
Or
Warm Chocolate Cake with Chocolate Sauce & Pistachio Ice Cream

Coffee, Tea and Cookies

\$68⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN

Presidential Menu

Appetizer Plate

Cold Gulf Shrimp, Smoked Salmon, Sushi Grade Tuna Tartare,
Mousse de Foie Gras and Olive Tapenade

Salad

Fresh Maine Lobster with Avocado, Papaya, Tomato,
Organic Mesclun and Mango Vinaigrette

Entrée

Sautéed Imported Dover Sole with Lemon Capers, Herbs and Garden Vegetables

Or

Roasted Herb Crusted Rack of Lamb with Pommes Pailles, Tapenade,
Ratatouille Nicoise and Au Jus

Or

Grilled Black Angus Filet of Beef with Cognac Truffle Sauce
and Crisp Potato Cake

Or

Roasted Veal Chop with Sautéed Apples, Calvados Sauce
and Garlic Whipped Potatoes

Or

Marinated Grilled Breast of Free Range Chicken
with Morel Mushrooms and Asparagus

Dessert Trio

Warm Chocolate Cake with Chocolate Sauce,
Caramelized Lemon Tarte,
Tulip Cookie Shell with Raspberry Sorbet and Fresh Berries

Coffee, Tea, Espresso and Assorted Cookies

\$72⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN

Ambassadors Menu

USDA Prime Corn-Fed Beef

Soup

Wild Mushroom Soup with Chives and Truffle Oil

Salad

Le St. Germain Caesar Salad with Parmesan Crisp

Or

Vine Ripe Tomatoes with Buffalo Mozzarella, Balsamic Vinegar and Fresh Basil

Or

Iceberg Lettuce Wedge with Roasted Tomatoes, Smoked Bacon and Roquefort

Entrée

Grilled 9 oz. Black Angus Filet of Beef with Fresh Seasonal Garden Vegetables, Black Peppercorn Sauce and Au Gratin Potatoes

Or

Grilled 18 oz. Rib Eye Steak Béarnaise with Fresh Seasonal Garden Vegetables and Au Gratin Potatoes

Or

Roasted Atlantic Salmon with Spinach and Pommery Mustard Sauce

Or

Grilled Milk Fed Veal Chop with Medley of Forest Mushrooms and Au Gratin Potatoes

Or

Roasted Herb Crusted Rack of Lamb with Pommes Pailles, Tapenade, Ratatouille Nicoise and Au Jus

Dessert

Warm Chocolate Cake with Coconut Sorbet and Fresh Berries

Or

Delice St. Germain of Vanilla Ice Cream and Fresh Berries

Or

Warm Individual Apple Tarte with Caramel Sauce and Vanilla Ice Cream

Or

Trio of Raspberry, Chocolate and Vanilla Crèmes Brûlées

Coffee, Tea, Espresso and Cookies

\$72⁰⁰ per person plus tax and gratuity

LE ST. GERMAIN