

Le St Germain Restaurant

Bar Menu

Bar Market Select Oysters On the Half Shell	8
Bar P.E.I. Steamed Mussels Steamed Mussels, Garlic-Thyme Cream Sauce	8
Bar Wild Mushroom Soup With Truffle Oil and Chives	6
Bar Vine Ripened Tomato Salad With Laura Chenel Goat Cheese and Fresh Basil Pesto	7
Bar Le St Germain Classic Caesar Salad In a Crisp Parmesan Basket with Spanish White Anchovies	7
Bar Roasted Beet Salad With Mâche, Walnuts, and Gorgonzola	7
House Smoked Chinook King Salmon Naturally Raised and served with Dill Lemon Cream, and Toasted Brioche	8
Organic Baby Iceberg and Bleu Cheese Soufflé With Sundried Tomato and Crisp Pancetta	7
Maine Lobster Raviolis With Clawmeat and Tomato Basil Bisque	8
Bar Grilled Ahi Tuna With Toy Box Tomatoes, Arugula Salad, Avocado, Cucumber and Balsamic Vinaigrette	10
Traditional Escargots De Bourgogne Baked with Parsley, Pernod, Lemon, and Butter	10
King Crab Cocktail With Avocado, Grapefruit, Chino Farm Greens, and Mayer Lemon Dressing	18
Maine Lobster Salad With Chino Farm Greens, Avocado, Papaya, Mango, Grapeseed Oil, Mustard and Champagne Vinaigrette	20
Perigord Grade A Fresh Duck Foie Gras Sautéed and served with Summer Fruit Compote, Port Reduction, and Brioche Toast	21