

SHARE AND TASTE

SHRIMP COCKTAIL

6.....14

12.....25

18.....35

24.....46

OYSTERS ON THE HALF SHELL

6.....14

12.....26

18.....36

24.....48

King Crab Legs 'Merus' 1 lb.....39

ST GERMAIN SEAFOOD PLATTER

8 Oysters on the Half Shell, 8 Shrimp, 1 lb. Black Steamed
Mediterranean Mussels, & 1 lb. Merus King Crab

80

APPETIZERS

APPLEWOOD SMOKED CHINOOK SALMON

With Onions, Capers, & Dill Crème Fraiche

13

SASHIMI GRADE AHI TUNA TARTARE

With Avocado, Cucumber & Spicy Asian Vinaigrette

14

BLACK MEDITERRANEAN MUSSELS

Steamed in Shallot Garlic Beurre Blanc

12

WILD FOREST MUSHROOM SOUP

With Shaved Chives & White Truffle Oil

10

ROASTED ORGANIC MARKET BEETS

With Corn Lettuce, Walnut Oil & Morbier Cheese

12

MAINE LOBSTER RAVIOLIS

With Saffron Lobster Bisque, Sweet Corn
& Baja Baby Tomatoes

15/29

HOMEMADE SHORT RIB RAVIOLIS

With Duck Foie Gras, Onion Compôte & Au Jus

16/31

TRADITIONAL ESCARGOTS DE BOURGOGNE

Baked with Parsley, Pernod, Lemon & Garlic Butter

14

SEARED HUDSON VALLEY DUCK FOIE GRAS

With Green Apple, Citrus Gastrique & Toasted Brioche

20

KING CRAB COCKTAIL

With Avocado, Watermelon & Teardrop Tomato Vinaigrette

17

MAINE LOBSTER COCKTAIL

With Papaya, Mango, Grapefruit & Passion Fruit Vinaigrette

19

ORGANIC BABY SPINACH SALAD

With Hand Rolled Haystack Goat Cheese Croustillant, Sweet
Piquillo Pepper, Tapenade & Balsamic Glaze

11

VINE RIPENED TOMATO & FRESH BURRATA CHEESE

With Basil Pesto & Oven Roasted Kalamata Olives

12

ORGANIC BABY ICEBERG LETTUCE

With Blue Cheese Soufflé, Sundried Tomato,
Scallions & Crab Fritter

12

WARM WILD MUSHROOM SALAD

With Seared Onion Rings, Radishes, Berries & Port Salut Toast

14

ENTRÉES

MISO GLAZED CHINOOK KING SALMON With Steamed Baby Bok Choy, Steamed Shiitakes & Yakiniko Sauce	28
SEARED LAKE SUPERIOR WHITEFISH On a Bed of Leaf Spinach with Pommery Mustard Sauce	29
SEARED SUSHI GRADE AHI TUNA With Broccolini, Cream Sauce, Soy Teriyaki Glaze & Basmati Rice	29
SEARED DIVER SCALLOPS & CRAB BRANDADE In Coconut Curry & Lobster Broth with Tomato Concassée	31
GRILLED VEAL CHOP With Cauliflower Risotto, Succotash & Black Truffle Demi Glaze	37
GRILLED GREYSTONE RANCH FILET MIGNON With Roquefort Crust, Portobello, Garlic Mashed Potatoes, & Syrah Au Jus	36
ROASTED HERB CRUSTED RACK OF LAMB With Oven Roasted Heirloom Squash, Eggplant, Tomato, Garlic Mashed Potatoes, Mint Pesto & Au Jus	36
GRILLED RIVER RANCH RIB EYE STEAK Bone-In with Black Peppercorn Sauce & Pommes Frites	39
HONEY BRINE NIMAN RANCH PRIME PORK CHOP With Apple Mustard Horseradish Crust, Fingerling Potatoes, Bacon, Grilled Asparagus, Thyme & Cider Au Jus	28
WISCONSIN VEAL SWEETBREADS Mustard Crusted with Asparagus, Herbs & Capers	31
SEARED PETALUMA MALLARD DUCK BREAST With Glazed Pineapple, Sautéed Spinach, Roasted Butternut Squash Gnocchi & Pineapple Tangerine Au Jus	30
ORGANIC FREE RANGE CHICKEN PAILLARD With Watercress Frisée, Parmesan Herb Crusted Tomato & Au Jus	26
HOMEMADE FRESH VEGETARIAN RAVIOLIS With Haystack Goat Cheese, Broccolini, & Basil Pesto	25

On The Side Selections

Steamed Asparagus, Sautéed Mushrooms, Garlic Spinach, Pommes Frites

7

Chef Raul and the St. Germain kitchen are proud to support
local organic farms and markets

LE ST. GERMAIN