



LE ST. GERMAIN

Valentine's Day Dinner & Dance

Sunday, February 14th 2010

APPETIZER

WILD MUSHROOM SOUP

With Chives & Truffle Oil

ROQUEFORT STUFFED BARTLETT PEAR

With Frisée Salad & Walnuts

VINE RIPE TOMATO & MOZZARELLA SALAD

With Fresh Basil Pesto

SHORT RIB RAVIOLIS

With Duck Foie Gras, Onion Compôte & Au Jus

MARKET BEST OYSTERS

On the Half-Shell

HOUSE SMOKED CHINOOK SALMON

With Onions, Capers & Dill Crème Fraiche

GRILLED PRAWN SALAD

With Papaya, Avocado, Fennel, Frisée, Baby Watercress & Lemon Truffle Vinaigrette

SASHIMI GRADE AHI TUNA TARTARE

With Avocado, Cucumber & Creamy Miso Glaze

KING CRAB COCKTAIL

With Avocado, Watermelon & Teardrop Tomato Vinaigrette

ENTRÉE

ROASTED VEAL CHOP

With Wild Mushrooms, Asparagus & Apple Potato Cake

CRUSTED BABY LAMB RACK

With Gnocchi Parisien, Winter Squash, Tomato Fondue & Tapenade

GRILLED BLACK ANGUS BEEF TENDERLOIN

With Green Beans, Gratin Dauphinois & Pinot Noir Reduction

MAINE LOBSTER SALAD

With Papaya, Mango, Grapefruit & Passion Fruit Vinaigrette

SEARED DUCK BREAST

With Rhubarb Compôte, Parsnip Purée & Sour Cherry Reduction

SAUTÉED OREGON BLACK COD

With Maine Lobster Dumplings, Cauliflower Purée & Basil Bisque

SEARED DIVERS SCALLOPS & CRAB BRANDADE

With Coconut Curry Lobster Broth & Tomato Concassée

GRILLED RIVER RANCH RIB EYE STEAK CHOP

Bone-In with Peppercorn Trio Sauce & Pommes Frites

SEARED CHINOOK KING SALMON

With Oven Roasted Japanese Eggplant Caviar & Meyer Lemon Basil

CRISPY MUSTARD CRUSTED VEAL SWEETBREADS

With Wild Mushrooms, Mashed Potatoes, & Fried Capers

DESSERT

CHEF'S VALENTINE'S DESSERT PLATE

Chocolate Cake, Lemon Meringue Tarte, & Crisp Tuile of Raspberry Sorbet

\$70 per person (+tax and gratuity)

Open 5 pm