

SaintGeorge

Dinner

HORS D'OEUVRES

Market Oysters mignonette, 18

Escargots Persillade 14

Chilled Corn Soup avocado, peppers, 15

Baked Oysters leek, parmigiano, breadcrumbs, 18

Steamed Mussels tomato, garlic, parsley, white wine, 16

Eggplant Grenobloise caper, lemon, parsley, 14

Petite Salade tomato, basil, cucumber, 12

Fig Tartinette chevre, arugula, honey, sourdough, 15

PLATS PRINCIPAUX

Marinated Shrimp gem lettuce, avocado, cucumber, basil, 22

Croque Monsieur ham, bechamel, gruyere, 16

Gnocchi Parisienne summer squash, corn, arugula, basil, 22

Omelette chanterelles, tomato, gruyere, 16

Market Fish fennel, peppers, sungold tomato vinaigrette, mp

Steak Frites flat iron, bearnaise, 29

Chicken Paillard
yellow wax bean, cucumber, tomato,
avocado, sauce vierge, 25

Nicoise Salad
marinated tuna, yellow wax bean, pepper, egg, cucumber, olive, potato, 27

SIDES

Pommes Frites 7

Ratatouillie 7

Corn Salad feta, chiles 7

CHEESE

Époisses de Bourgogne 7

Roquefort 7

Bonne Bouche 7

Plate of Three 18

*if you have an allergy please alert your
server, bartender, or chef*

DESSERT

Chocolate Mousse 9
whipped cream

Crème Brûlée 9

Tarte au Citron 9
almonds, whipped cream