

SaintGeorge

Dinner

HORS D'OEUVRES

Market Oysters mignonette, 18

Escargots Persillade 14

Chicken Liver Mousse honey, sea salt, 12

Baked Oysters leek, parmigiano, breadcrumbs, 18

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

Pate de Campagne mustard, pickles, 14

Petite Salade tomato, basil, cucumber, 12

Apple & Roquefort endive, red onion, cider vinaigrette, 14

PLATS PRINCIPAUX

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

Croque Monsieur ham, bechamel, gruyere, 16

Gnocchi Parisienne chanterelles, thyme, parmesan, 22

Market Fish fennel, peppers, sungold tomato vinaigrette, mp

Parmesan Omelette 16

Steak Frites flat iron, bearnaise, 29

Coq au Vin buttered egg noodles, mushroom, onion, lardon, 29

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

SIDES

Pommes Frites 7

Ratatouillie 7

Swiss Chard Gratin 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