



Bar Snacks

TORCHON OF FOIE GRAS vanilla cotton candy / croquant streusel / fizzy rock / nitro berries / candied rose petal **7**

ROYAL DEVEILED EGG truffled egg yolk mousse / salmon roe / crispy chicken skin / sea urchin **8**

PICKLE PARTY assorted house made pickles and accoutrements **12**

CRISPY CHICHARONNE DUO creamy polenta w/ Calabrian chili oil / Filipino adobo **10**

HERILOOM POPCORN butter toffee / nuts / nitro **8**

LIPTAUER (SLOVAKIAN CHEESE SPREAD) bryndza cheese / sweet pimenton / sweet onion / freshly made Russian bread **10**

BANH MI (Choice of 2 preparations) house made sesame steamed buns. **12**

1: crispy pork belly / pickled daikon / carrot / cilantro / kewpie mayo

2: Japanese kani kama salad/iceberg lettuce/tsukemono pickle



Small Plates

BLISTERED PERUVIAN CHERRY PEPPERS lobster cream of corn / candied bacon / fermented black garlic / goat cheese mousse **15**

MAGURO TUNA truffled soy sauce / cucumber / shiitake mushroom crema / bubu arare / fatalii pepper sauce / tobikko **14**

SALAD OF BURRATA CHEESE & ARUGULA heirloom tomato / fresh fines herbs / pickled peppers / musciame / Italian olive oil / sunchoke bread **18**

JOUMOU (TRADITIONAL HATIAN STEW) beef / squash / turnip / pumpkin / potato / peppers / herbs / fresh pasta **9**

PEI MUSSELS (STEAMED IN SAKE) ginger / scallion / kombu-dashi / red miso / Ship Koji **14**

ASK ABOUT OUR SIX COURSE TASTING MENU

starting at \$39

Principal Dishes

SEARED DIVER CAUGHT SCALLOPS patatas bravas w/ saffron aioli and romesco sauce / cauliflower / saffron polenta / steamed mussels **32**

SOUS VIDE AUSTRALIAN RACK OF LAMB yellow curried potatoes / cilantro-mint chutney / Indian eggplant /coconut popcorn / bergamot chèvre / beetroot / fermented plum **36**

CRISPY LOCH ETIVE OCEAN TROUT ginger acorn squash / creamed beluga lentils w/ shemeji mushroom and cipollini onions / kalamansi fluid gel **29**

CRISPY PORK BELLY Antebellum coarse white grits / poached lobster / apple & corn kimchi / lobster nage **27**

SAINT GERMAIN BAR BURGER short rib & bone marrow burger / “facebacon” jam / micro greens / maple smoked La Fin Du Monde ale cheddar /smoked heirloom tomato and charred scallion aioli / house made everything spice & porcini mushroom bun / kennebec fries w/saffron ketchup **16**

*****BURGER ROYALE** lobster /corn/ locally grown mushrooms **+5**

BEEF WELLINGTON (*INDIVIDUAL SERVING. PLEASE ALLOW 25-45 MINUTE COOK TIME*)

8oz filet mignon / country ham / mushroom duxelles / roasted garlic / puff pastry / demi-glace / cipollini agrodulce / wild mushroom / potatoes aligot **39**

Caviar Service

WITH TRADITIONAL ACCOUTREMENTS (Russian blinis, soft butter, crème fraîche, hard egg, shallots)

CHOUPIQUE \$30

SIBERIAN STURGEON \$90

BELUGA ROYAL \$225

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. SOME ITEMS MAY CONTAIN NUTS.

