



Small Plates

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 salmon skin / sea urchin **8**

PICKLE PARTY assorted house made pickles **12**

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

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

✦ **LIPTAUER (SLOVAKIAN CHEESE SPREAD)** bryndza cheese / sweet pimenton / sweet onion / freshly made peasant's bread **8**

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

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 roasted acorn squash / fresh fines herbs / pickled peppers / musciame / Italian olive oil / rosemary focaccia bread **18**

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

✦ **PRINCE EDWARD ISLAND MUSSELS (STEAMED IN RED MISO KOMBU-DASHI)** sake / pickled ginger / scallion / Shio Koji **11**



Chef's Choice
SIX COURSE
TASTING MENU
Starting at \$39

AMUSE-BOUCHE

APPETIZER

ENTREE

INTERMEZZO

DESSERT

MIGNARDISES



Principal Dishes

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

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

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

BLACK LACQUERED & SMOKED HALF DUCK crispy shemeji mushrooms / baby heirloom carrots / fingerling potato sarladaise / cipollini onions **28**

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 fraiche, 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.

✦ *New & Featured Items*

