

# *Hotel St. Germain February Menu 2008*

## *Amuse Bouche*

### *Soup*

*Golden Potato and Gruyere with Chive and Croutons*

### *Appetizer*

*Quail Breast with Foie Gras and Kumquat Stuffing on Baby Frisee Salad,  
Currant-Balsamic Vinaigrette*

### *Seafood*

*Sea Scallops on Spinach, Asparagus, and Mushrooms,  
Creole-Mustard Sauce*

### *Entrees*

*Lamb Chops with Eggplant-Olive Cake, Hummus,  
Roasted Pepper Sauce, Lavosh*

*Crispy Duck Breast on Lentils du Roy with Roasted Artichokes,  
Burgundy Wine Sauce*

*Filet of Beef Tenderloin with Horseradish Duchess Potatoes,  
Wild Mushroom Glace de Viande, Fried Asparagus*

*Sea Bass Baked en Papillote with Tomatoes, Lemon, Capers, and White Wine,  
Haricot Vert Almondine, Caviar Beurre Blanc*

## *Kings Cake*

### *Dessert*

*Eve's Chocolate Cloud Pie with Strawberry and Rose Petals*

### *Mignardise*

*Chef's Monthly Selection*