

# St. Martin's

Wine  
Bistro

## DFW Restaurant Week 2019!

Please join us any evening **August 5th through September 15th** to enjoy a great evening of wine & feast while helping our community!

### Three-Course Dinner

\*\*\$39.00 per guest, with optional wine pairing\*\* \$69.00 per guest

*Exclusive of tax and gratuity*

Sunday-Thursday 5:00<sup>PM</sup> - 10:00<sup>PM</sup> | Friday & Saturday 5:00<sup>PM</sup> - 11:00<sup>PM</sup>

#### FIRST COURSE

##### Your Choice of Starters!

##### Les Fruits de Mer Crepe

Shrimp | Scallop | Crab Meat | Crawfish | Lobster | Spicy Lobster Sauce

##### La Crème de Brie Et Champagne Brie Soup

Signature of the House

##### Salade Maison

Organic Mixed Greens | Pecans | Cherry Tomato | Swiss | Raspberry Vinaigrette

#### SECOND COURSE

##### Your Choice of Entrées!

##### Le Filet du Lemon Sole

Shrimp | Mushrooms | Capers | Belle Muniere Sauce

##### Le Filet de Saumon

Parmesan Crusted Filet of Salmon | Lobster Bisque Sauce

##### Le Demi Canard

Roast Duck | Apricot | Black Currants

##### Le Biffec Diane

Prime Tournedos of Beef Tenderloin | Mushroom  
Dijon-Burgundy Wine Demi-glaze

##### Filet de Porc Normande

Her- Dijon Crusted | Pork Tenderloin  
Caramelized Granny Smith Apples | Madeira Wine Sauce

##### Boeuf Bourignon

Beef Tips, Bacon Lardon | Crimini Mushroom  
Pearl Onions, Burgundy Red Wine

All entrées accompanied by Chef's selection  
of starch & seasonal vegetable

#### THIRD COURSE

##### Your Choice of Desserts!

Chocolate Mousse

White Chocolate Cheesecake

St. Martin's Crème Brûlée

Chocolate Terrine

**Reservations  
are required,  
please call  
(214) 826-0940**



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## Pairing Wine:

Price for pairing includes one glass of wine paired with each course, or \$12 a la carte.  
All wines subject to availability.

Without Wine what is Love.....  
"Explore the beautiful world of wines one glass at a time"

## Featured White Wines

**Louis Jadot "Macon Villages", France** - Crisp citrus & apple, nuts & butter

**Chateau Recogne Blanc, France** - 65% Sauvignon Blanc, 30% Semillon, 5% Muscade,  
elegant bouquet of flowers flavors with smooth & long finish

**Kim Crawford Sauvignon Blanc, Marlborough** - A fresh, juicy wine with vibrant acidity & plenty of weight & length on the palate

**Chateau Ste. Michelle Riesling, Washington State** - The wine delivers sweet lime & peach character with subtle mineral notes

**Antinori "Santa Cristina" Pinot Grigio, Italy** - Fruity aromas of peaches & ripe apple

**Stellina di notte Moscato, Italy** -

**Miraval Cotes de Rhône Provence Rose, Provence, France** - Exhibits sophistication, with rich caramel & strawberry fruit

## Featured Red Wines

**Trapiche Broquel Malbec, Mendoza** - Full body, plum & spice with pleasant finish

**Chateau d' Aurillac Haute-Madoc, France** - Rich, Refreshing, juicy red wine 50% Cab 50% Merlot

**Red Diamond Shiraz, Washington** - A Rich wine, aromatic, ripe strawberry & blackberry

**Concannon Founders Cabernet Sauvignon, California** - Enjoy rich aromas & luscious flavors of intense red cherry,  
ripe plum & black currant with hints of cocoa, vanilla & spice.

**Chateau Petit Clos du Roy, Saint Emilion** - Full body, well balanced, red fruits

**Le Grand Pinot Noir, France** - Aromas of black cherry, generous

**Ranch 32 Vintner's Reserve Meritage, Monterey County** Bordeaux style Wine

*Restaurant Week Wine List is subject to change based on availability*

## Featured Cocktail \$12

**French 75** Lemon Vodka | Simple Syrup | Fresh Lemon Juice | Champagne

On behalf of the staff at St. Martin's Wine Bistro  
& The North Texas Food Bank

## Thank you for helping our community!

St. Martin's a Dallas Tradition for 43 years!

Please, no coupons, promotional gift certificates (restaurant.com)  
or discount programs available with this offer.