



Welcome to DFW Restaurant Week 2021!

To enjoy a great evening of Wine & Feast while helping our Community!

Three – Course Dinner \$49.95 plus Tax and Gratuity per guest

Optional wine pairing: \$79.00++

Specialty Cocktail \$14

French 75/Citrus Vodka/ fresh lemon juice/syrup/ Champagne

Menu

First – Course you're Choice of Starters!

Les Crevettes St. Martin/ Jumbo Shrimp/ Sauteed/Champagne Dijonaise

La Crème de Brie Et Champagne Brie Soup /Signature of the house

Caesar Salad /Classic Caesar Salad

*Salad Maison/ Organic Mixed Field Greens/ Swiss cheese/ pecan/cherry
tomatoes/Raspberry Vinaigrette*

Second – Course you're Choice of Entrees!

Le Filet De Sole/Shrimps /Mushroom /Caper/Bell Meuniere Sauce

Le Filet De Saumon/Grilled Filet of Salmon/ Champagne Dijonnasie sauce

*Le Bifteck Diane /Tournedos of Prime Beef Tenderloin
/Mushrooms/Dijon/Burgundy Wine/Demi - Glaze*

*Boeuf Bourgignon/ Prime Beef Tenderloin Tips/ Bacon Lardon/Crimini
Mushroom/Pearl Onion/ Carrot/Over whipped potato/ Burgundy Wine Reduction*

All entrees accompanied by Chef's selection of starch & seasonal vegetables

Third-Course Your Choice of Desserts!

Chocolate Terrine

White Chocolate Godiva Cheese Cake

Chocolate Mousse

Crème Brulee

ST.MARTIN'S A DALLAS TRADITION FOR 44 YEARS!