

The Restaurant
St. Gemme Beauvais



Hors d'oeuvre

February 24th & 25th, 2012

- | | |
|--|------------------|
| Tarte a l'Oignon | 4. ⁰⁰ |
| Onion Tart –
<i>Golden sauteed onions cooked in a short crust pastry shell with a mixture of egg yolks and crème fraiche.
A specialty of Alsace</i> | |
| Mouclade | 4. ⁰⁰ |
| Mussels with Wine and Cream Sauce –
<i>A delicious dish from Bordeaux, combines cooked mussels with a sauce of white wine, cream, shallots, thyme and parsley</i> | |
| Potage aux Patates Douce | 4. ⁰⁰ |
| Sweet Potato Soup –
<i>A blend of aromatic vegetables and sweet potatoes produces a savory warming soup</i> | |
| Salade St. Gemme | 3. ⁰⁰ |
| House Salad –
<i>Spring lettuce mix garnished with mandarin oranges, toasted pecans and raspberry-thyme vinaigrette</i> | |



Entrée

Poulet Vinaigre de Vin Rouge	14. ⁰⁰
<i>Chicken in Red Wine Vinegar Sauce – A sautéed chicken breast is topped with reduced mixture of red wine vinegar, tomato, shallots and garlic, providing a perfectly balanced sauce</i>	
Carbonnade du Porc	16. ⁰⁰
<i>Pork and Onions in Beer – Classic country fare from Northern France. Pork tenderloin layered with caramelized onions, cooked slowly in dark beer until meltingly tender</i>	
Sole Meuniere	18. ⁰⁰
<i>Sole with Hot Butter and Lemon – Delicately crisp and golden Dover Sole fillets napped in a buttery yet light sauce with capers</i>	
Pavé au Poivre	20. ⁰⁰
<i>Steak with Peppercorns – A boneless six ounce tenderloin steak with a well-seared crust of pungent cracked peppercorns served with a rich brown sauce flavored with cream and brandy</i>	