

# PALM DESERT RESTAURANT WEEK

## LE ST. GERMAIN

### *Prix Fixe Menu*

### *Three Courses*

### **\$38**

To Celebrate Palm Desert Restaurant Week  
Add 3 Courses of Sommelier Wine Pairings  
For \$18 per person

### *Appetizers*

#### **SWEET CORN CHOWDER**

With Crab and Tomato Confit

#### **HONEY POACHED PEAR AND FETA CHEESE SALAD**

With Spiced Pecans and Balsamic Glaze

#### **GOAT CHEESE TARTE**

With Caramelized Onions, Cherry Tomato Salad and Tapenade

*Wine Pairing: J. Moreau Sauvignon Blanc or  
King Estates Pinot Gris*

### *Entrées*

#### **SEARED CHINOOK KING SALMON**

With Eggplant Purée, Tomato Concassé, and Basil Pesto.

#### **TRADITIONAL COQ AU VIN**

With Gnocchi Parisien

#### **“LE STEAK POMME FRITES”**

Grilled Coleman Ranch Steak Au Poivre with Pommes Frites.

#### **BRAISED COLORADO LAMB SHANK**

With Garlic Mashed Potatoes

*Wine Pairing: Chateau Fleur Haut Gaussens Bordeaux or  
“Seven Deadly Zins” Zinfandel*

### *Desserts*

#### **CARAMELIZED FLOATING ISLAND**

With Almonds and Crème Anglaise

#### **ASSORTED FRESH FRUIT SORBETS**

With Berries

*Wine Pairing: Dow’s Trademark Reserve Port or  
Veuve Ambal Champagne*

