
BRASSERIE

SAINT GERMAIN

Ridgefield, Connecticut

PRIVATE EVENTS • GROUP DINING

Sample Prix Fixe Menus

Thank you for considering Brasserie Saint Germain for your upcoming celebration or private gathering. We would be delighted to help create a memorable dining experience for you and your guests.

The following brunch, lunch, and dinner prix fixe menus are examples of what we can offer. They are intended as a starting point: menu selections can be customized with dishes from our restaurant offerings and tailored to your event, preferences, and budget.

We are happy to accommodate dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and food-allergy needs, with advance notice and confirmation of suitable options.

Our sample menus are designed for groups of 10 or more. Listed prices are per person, before applicable tax and a 22% event service charge. Final selections and arrangements will be confirmed with your event details.

We look forward to planning something special with you.

Warm regards,

The Brasserie Saint Germain Team

Brunch Sample prix fixe \$60 per person - Minimum 10 ppl

Plus tax & 22% event service charge

Appetizers

Onion Soup

Onion soup, toasted baguette and melted gruyère

or

Escargots Bourguignonne

Snails cooked in garlic and parsley butter sauce

or

Beets & citrus salad

Mesclun salad, puffed supreme citrus, candied pumpkins seed & french vinaigrette

Entrees

Smoked salmon and Grilled Asparagus Benedict

Atlantic smoked salmon, asparagus, poached eggs, English muffins, hollandaise sauce and home fries

or

Meguez and shrimp Omelet

Spicy lamb sausage, shrimp, red and green pepper, caramelized onions in a 3 fresh eggs omelet, mixed green and home fries

or

Chicken Chasseur

½ Roasted chicken in its juice served with Idaho mashed potato, ratatouille, and wild mushrooms sauce

or

Vegetable Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil

Desserts

Fraise melba

Nutella crepe

Trio of mini desserts

Lunch Sample prix fixe \$68 per person - Minimum 10 ppl

Plus tax & 22% event service charge

Appetizers

French onion soup

or

Terrine forestières

Mushrooms and black pepper country pate with cornichons

or

Citrus beets salad

Beets salad with orange supreme, candied pumpkins seeds, Dijon vinaigrette over a bed of mache salad

Entrees

Boeuf Bourguignon

Angus beef braised in red wine with carrots, bacon, mushrooms served with Yukon gold mashed potato and Arcadian green salad

or

Saumon Grille au beurre blanc

Pan seared Atlantic salmon with vegetable medley, roasted fingerling potatoes and beurre blanc

or

Escalope Normande

ABF chicken breast

with rice pilaf and tomates provencales and cognac creamy sauce

or

Vegetable risotto

Creamy vegetarian risotto with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil

Desserts

Mousse au chocolat

Chocolate mousse, whipped cream, grilled almonds and macarons

or

Trio of mignardises

Assortiment of 3 mini French desserts

or

Tarte au citron maison

Homemade lemon meringue pie

Prix fixe \$82 per person - Minimum 10 ppl

Plus tax & 22% event service charge

Appetizers

Lobster bisque

Classic french lobster bisque prepared daily with fresh ingredients
or

Terrine de foie gras

Terrine de foie gras with fig & onion jam, fig glaze et toasted brioche
or

Poêlée d' escargots au Pastis

Sauteed snails in garlic and Pastis sauce

Petite frisée au lardon

Frisée salad with roasted walnuts, diced warm bacon, blue cheese, cherry tomatoes and toasted in strawberry vinaigrette

Entrees

Steak frites

12 oz Angus New York Strip Steak served with French fries and Arcadian green salad, with your choice of gourmet sauce: blue cheese, shallot, or pepper–cognac
or

Lotte a l'Armoricaïne

Monkfish stew in a lobster & saffron-infused broth with cognac and shallots fondue, served with
or

Confit de canard

Two Duck legs confit served with sauteed vegetables, organic fingerling potatoes and orange gastric sauce
or

Black truffles vegetable risotto

Creamy vegetarian risotto with seasoned vegetables, wild mushrooms and parmesan cheese black truffles peels

Desserts

Crème brûlée

The classic vanilla crème brûlée
or

Quartet of mignardises

Assortment of 4 mini homemade French desserts
or

Profiteroles

Choux pastry filled with vanilla ice cream, topped with warm chocolate sauce and grilled almonds and whipped cream

Prix fixe \$95 per person - Minimum 10 ppl

Plus tax & 22% event service charge

Appetizers

Lobster bisque

Classic french lobster bisque prepared daily with fresh ingredients
or

Foie gras poêlé aux raisins

Pan Seared foie gras over a toasted brioche and a delicate reduction of grapes and red wine
or

Assiette de saumon fumé

Smoked salmon served with sour cream, fresh herbs, virgin olive oil, sun dried tomatoes, capers and
toasted brioche
or

Petite frisée au lardons

Frisée salad with roasted walnuts, diced warm bacon, blue cheese, cherry tomatoes and tossed in
strawberry vinaigrette

Entrees

Sirloin & shrimp surf and turf

12 oz Angus New York Strip Steak topped with with seared shrimp and served with French fries and
AGrilled asparagus, with a trio of gourmet sauce: blue cheese, shallot, and pepper-cognac sauce
or

Lobster and seafood bouillabaisse

Traditional Provençal lobster stew with saffron-infused broth, market fish, shellfish, Maine lobster tail and
croutons with rouille
or

Carré d'agneau

New Zealand rack of lamb served with potato gratin dauphinois and grilled asparagus and St Emilion
reduction sauce
or

Black truffles vegetable risotto

Creamy vegetarian risotto with seasoned vegetables, wild mushrooms and parmesan cheese black
truffles peels

Desserts

Soufflé au grand marnier

Grand marnier souffle, with anglaise cream
or

Quartet of mignardises

Assortiment of 4 mini homemade French desserts
or

Profiteroles

Choux pastry filled with vanilla ice cream, topped with warm chocolate sauce and grilled almonds and
whipped cream