



Welcome to DFW Restaurant Week 2022!

Please join us any evening starting Fri, August 5th to Sat, Aug 20th

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

Three – course Dinner

\$49.00 per guest

Optional wine pairing \$69.00 per guest

Exclusive of Tax & Gratuity

Menu

First – Course you're Choice of Starters!

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

Salad Maison /*Organic Mixed greens/pecans/cherry tomato/Swiss cheese/Raspberry Vinaigrette*

Caesar Salad / *Classic style*

St. Martin's Fried Calamari /two sauce

Second – Course you're Choice of Entrees!

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

Le Filet De Saumon /*Filet of Salmon/ /Lobster Bisque sauce*

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

Filet De Porc Normande / *Pork Tenderloin/ Caramelized Granny Smith Apples with
Madeira Wine Sauce*

Boeuf Bourignon / *Prime Beef Tenderloin Tips/ Bacon Lardon/Crimini
Mushroom/Pearl Onion/ Carrot/Burgundy Wine Reduction*

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

Third-Course You're Choice of Desserts!

Chocolate Terrine

Chocolate Mousse

St. Martin's Crème Brulee

White Chocolate Cheese Cake

For Wine Pairing Please check our list or Ask Our Knowledgeable Server to help you

Without Wine what is Love.....

“Explore the beautiful world of wines one glass at a time”

You're Choice of White Wines for pairing or \$10 by glass!

Chardonnay - *Crisp citrus and apple, nuts and butter*

Sauvignon Blanc, *citrus and mineral aroma, lime, gooseberry, grapefruit and almond*

Riesling - *dried apple, toast aromas, pear, and sweet citrus flavor*

Pinot Grigo – *fruity aromas of peaches and ripe apple*

Moscato– *Flavors of Ripe Peach, Apricot and aromas of nectarine*

Rose – Grenache – Cinsault grapes, *Refreshing and aromas of light fruits*

You're Choice of Red Wines only for pairing or \$10 by glass!

Malbec– *Full body, plum and spice with pleasant finish*

Bordeaux– *Rich, Refreshing, juicy red wine 50% Cab 50% Merlot*

Shiraz– *A Rich wine, aromatic, ripe strawberry and blackberry*

Cabernet Sauvignon– *with explosive cherry and blackberry*

Merlot– *Full body, well balanced, red fruits*

Pinot Noir– *aromas of black cherry, generous*

Featured Cocktail: French 75 \$12

Citrus Vodka, Fresh Lemon, Simple Syrup, Champagne Float

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

Thank you for helping your Community.

St. Martin's a Dallas Tradition for 45 years!