



Executive Chef Pierre Chambrin has been a chef for 54 years, which is highlighted by his service as the White House Executive Chef. During his four year tenure at the White House, he had the opportunity to prepare dinners for the five living

presidents at the time: Bush, Carter, Clinton, Ford and Nixon, as well as many foreign dignitaries. He has also worked as executive chef at several fine restaurants, including the four-star Maison Blanche in Washington, D.C. In 2008 Pierre was named Chef of the Year by the Maitre Cuisiniers de France. He has been our chef for twenty-three years.

Sous Chef Mathieu Lefebvre received his culinary arts degree in 1999. Following graduation, he worked in many of the best restaurants in France, including the three-star Michelin rated



George Blanc. He also worked at Le Belvedere in Corsica, along with many upscale dining establishments in Switzerland. He came to us thirteen years ago and was promoted to sous chef in spring 2009.

## THE SAINT LOUIS ROOM

### ~ LUNCH MENU ~

#### APPETIZERS

##### **Pig Trotter**

with gribiche sauce and field greens

##### **Country Pâté**

with mixed olives and cornichons

##### **Chilled Jumbo Shrimp Cocktail**

or with pudeur sauce

##### **Escargot Bourguignon**

helix snails in garlic and parsley butter

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##### **French Press Coffee**

The French press method of coffee brewing captures more of the essential oils, aromatic flavors and savory finish than the traditional filtered drip brew style of brewing.

# Daily Specials for Wednesday, May 23, 2018

## SOUP

Chilled Asparagus Vichyssoise

**Navy Bean Soup**

with ham

**Southwestern Corn Chowder**

**Schumacher's Mock Turtle Soup**

**Spring Vegetable Soup**

## APPETIZER OF THE DAY

**Steamed Maine Mussels Marinière**

with french fries

**Vitello Tomato**

Thin slices of roasted prime veal loin coated with a fine tuna anchovies and capers sauce

## SALAD

**Chilled Coulibiac of Arctic-Char**

with chilled jumbo shrimp, romaine heart lettuce, creamy Caesar dressing, croutons and parmesan cheese

## SANDWICH

**Cold Cut Sandwich**

with roast beef, smoked turkey, ham, swiss cheese, mustard, mayonnaise, lettuce, tomato, red onion and pickle on your choice of bread served with french fries

## EGG

**Quiche Lorraine**

with bacon and Swiss cheese, field green lettuce, sherry vinaigrette

## SEAFOOD

**Grilled Halibut Filet Saint-Germain**

with béarnaise sauce, creamy spinach and oeuf brouille

**Pan-Roasted Sea Scallops**

with morel and black trumpet mushrooms, pearl vegetables and meurette sauce

**Tempura Boston Sole Filet**

with jumbo lump crab meat, sautéed asian style vegetables and shrimp thai sauce

**Braised Salmon Filet Homardine**

with lobster sauce, root vegetables and steamed potato spring

**Grilled Mahi Mahi Filet**

with grilled pineapple, green asparagus medley with shiitake mushrooms, roasted fingerling potatoes and emulsified pineapple juice with olive oil

## MEAT

**Sautéed Prime Veal Piccata**

with lemon caper sauce, braised endive, honey baby carrots and fondate potato

**Pan Roasted Duck Breast**

with black peppercorn sauce

**Surf and Turf**

Pan seared 3 oz. petit filet mignon with red wine sauce and sautéed jumbo shrimp louis xv

## SALADS

### **Cobb Salad**

diced turkey or poached salmon, nauvoo blue cheese, avocado, tomato, egg, bacon and hearts of romaine lettuce with choice of dressing (with baby shrimp)

### **Belgium Endive Salad**

with San Daniele prosciutto, Roquefort blue cheese, apple and pear julienne, Boston lettuce, apple and pear chips, candied pecans, dried cranberries and walnut vinaigrette

### **Salad "Paysanne"**

with baby gem lettuce, smoked bacon, roasted tomato, Oeuf a la Coque with sourdough bread, roasted fingerling potatoes and banyuls vinaigrette

### **Warm "Saint Louis Club"**

#### **Seafood Salad**

mixed field greens with warm sea scallops, jumbo shrimp and salmon diamonds, salmon caviar and emulsified vinaigrette dressing

### **Home-Made Smoked Seafood Salad**

with an assortment of salmon, trout, shrimp and scallops, field greens, shaved red onion, capers, salmon caviar, cream horseradish espuma and red wine vinaigrette

### **Salad Nicoise**

with tuna in oil, mixed baby lettuce, haricot panaché, peppers, roasted tomato, boiled quail egg, nicoise olives and sherry vinaigrette

### **Vegetarian Plate**

cold ratatouille nicoise with fresh basil, forest mushroom cannelloni, goat cheese in a golden purse on a bed of eggplant caviar and tomato concassé, fennel salad with rosé balsamic vinaigrette

## SANDWICHES

### **Chicken Tenderloin Sandwich**

wrapped in pancetta with melted smoked gouda cheese, egg white, arugula and tomato concassé on ciabatta bread

### **Slowly-Cooked Turkey Breast Sandwich**

with melted brie cheese, bacon, artichokes and sautéed baby spinach on French baguette

### **Panini Style Shaved Beef Sirloin Sandwich**

with white sharp cheddar cheese, caramelized red onion and mushrooms with chipotle mayonnaise on a badabing bun

### **Grilled Cajun Jumbo Shrimp Sandwich**

with rémoulade sauce, cole slaw with carrot, green and red cabbage on a toasted hoagie bun with a side of tobacco onions

### **Crab Cake and Ratatouille Veggie Burger**

with zucchini, peppers and yellow squash, old-fashioned mustard sauce, Boston lettuce and grilled tomato on a toasted brioche bun

### **Grilled Bison Burger (6 oz.)**

with low-fat mozzarella cheese on a brioche roll served with sweet potato chips

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*