



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 Maître 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

#### **Saint Louis Club Smoked Salmon Plate**

with creamy horseradish, capers,  
red onions and salmon caviar

#### **Duck Pâté**

with picholine olives and cornichons

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

#### **Foie Gras Poêlé**

with Minus 8 vinegar sauce, brioche toast  
and porcini truffle mushroom ravioli

#### **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 Monday, October 16, 2017

## SOUPS

### **Navy Bean Soup with Ham**

cup or bowl

### **Smoked Tomato Bisque**

cup or bowl

### **New Orleans Seafood Gumbo**

cup or bowl

### **Schumacher's Mock Turtle Soup**

cup or bowl

### **Autumn Vegetable Soup**

cup or bowl

## APPETIZER

### **Steamed Mussels "Mariniere"**

with French Fries

## SALAD

### **Chilled Lobster Salad**

with baby mixed lettuce, homegrown tomato,  
fresh mozzarella cheese, avocado, cucumber and sherry vinaigrette

## SANDWICH

### **Charcuterie Sandwich**

with san Daniel ham, sweet coppa, capicola, bresaola,  
rosette de Lyon, parmesan mayonnaise, roasted red bell pepper and basil  
on toasted hoagie bun

## EGG

### **Two Eggs Benedict**

with smoked Canadian style pork loin and hollandaise sauce  
on toasted English muffins served with  
hash browns and a fruit cup

## SEAFOOD

### **Grilled Jumbo Scallops**

with Provençale vierge sauce, artichokes,  
tomato julienne and fresh herbs

### **Tempura Boston Sole**

with fresh ginger, lemon grass,  
scallions, sautéed jumbo lump crab meat  
and Asian style vegetables  
with shrimp Thai sauce

### **Lightly Grilled "Loup de Mer" Pescadou**

with creamy spinach, oeuf brouillé  
and risotto croquets

### **Braised Arctic Char Fillet "Homardine"**

with lobster sauce, root vegetables  
and steamed spring potatoes

### **Pan Roasted Swordfish Steak "Au Poivre"**

with black peppercorn sauce

### **Broiled Salmon Fillet**

with Chablis dill turmeric sauce, edamame  
beans sundried tomato, nicoise olives,  
pine nuts and prosciutto ham

### **Seared Skate Wing**

with balsamic meunière sauce,  
tomato concassé and  
forest mushroom fricassee

## MEAT

### **Saint Louis Club Chicken Pot Pie**

with field green lettuce  
whole or half

### **Sautéed Wagyu Outside Beef Skirt Steak "à l'Echalotte"**

with pomme frite, cassolette de legumes  
and bordelaise sauce

### **Prime Veal Picatta Scaloppini "Savoyarde"**

with prosciutto ham, gruyere cheese,  
blanquette sauce, braised endive  
and honey baby carrots

### **Grilled Duck Breast**

with summer vegetables, baby gem lettuce  
and balsamic herb sauce

*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.*

## SALADS

### **Cobb Salad**

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

### **Compressed Watermelon Salad**

with grilled marinated jumbo shrimp,  
homegrown yellow and red tomato,  
field green lettuce, basil, parmesan cheese  
and sherry vinaigrette

### **Smoked Chicken Salad**

with mixed baby lettuce, fresh mozzarella,  
roasted tomato and pine nuts, avocado,  
cucumber, grapefruit segments  
and red verjus vinaigrette

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

#### **Seafood Salad**

mixed field green lettuce with  
warm sea scallops, jumbo shrimp  
and salmon diamond, salmon caviar  
and emulsified vinaigrette dressing

### **Mexican Style Taco Salad**

sautéed marinated beef tenderloin tips,  
mixed green lettuce, sweet corn,  
black beans, tomato salsa, guacamole and  
cilantro lime vinaigrette in a taco shell

### **Crab Cake Salad**

two pan seared 3 oz. crab cakes  
with Boston lettuce, mango, radishes,  
red onions, peppers, cucumber  
and banyuls vinaigrette

### **Summer Grilled Salmon Salad**

grilled salmon, local tomatoes, grilled zucchini and yellow squash,  
house made mozzarella, pine nuts and crispy shallots,  
served with mixed greens tossed in  
basil vinaigrette and balsamic reduction

## SANDWICHES

### **Salmon Burger**

with fresh avocado, tomato salsa with cilantro,  
and tobacco red onions, on toasted whole wheat bread

### **Slow-Cooked Turkey Breast Lettuce Wrap**

with duo of sharp cheddar cheese, confit tomatoes,  
crispy pancetta bits, cucumber, avocado  
and egg mayonnaise

### **Chicken Saltimbocca Panini**

shredded chicken, prosciutto, three cheese blend and  
sage garlic butter sauce on a toasted hoagie bun

### **Beef Tenderloin Tip Sandwich**

with goat cheese, shitake mushrooms, caramelized onions  
and pickled goat horn peppers  
on Bada Bing bread

### **Grilled Vegetarian Sandwich**

grilled marinated zucchini, yellow squash, peppers,  
tomato and eggplant on Naan flat bread  
with garbanzo bean hummus spread and feta cheese

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

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