



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

~ ~ ~

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 Friday, November 17, 2017

SOUPS

Caramelized Butternut Squash Bisque
with mascarpone cheese

New Orleans Seafood Gumbo
cup or bowl

Minestrone
cup or bowl

Schumacher's Mock Turtle Soup
cup or bowl

Autumn Vegetable Soup
cup or bowl

APPETIZER

Steamed Maine Mussels Marinere
with French fries

SALAD

Spicy Chicken Salad
with romaine heart lettuce, parmesan cheese,
croutons and creamy Caesar dressing

SANDWICH

Charcuterie Sandwich
with sweet coppa, bresaola, roasted red bell pepper,
fresh basil, parmesan and mayonnaise
on a toasted hoagie bun

EGG

Three Egg Omelet
with beef tenderloin, onions, peppers and melted pepper jack cheese
served with field green lettuce and sherry vinaigrette

SEAFOOD

Tempura Boston Sole Fillet
with jumbo lump crab meat,
sautéed Asian style vegetables
and soy sauce

Grilled Swordfish Steak
with old fashioned mustard sauce,
root vegetables and risotto croquettes

Braised Arctic Char Fillet Breval
with Chablis sauce, tomato concassee,
forest mushroom fricassee and
steamed spring potatoes

Grilled Loup de Mer "Pescadou"
with fresh herb beurre blanc,
lemon and tomato garnish

Broiled Salmon Fillet
with Chablis dill turmeric sauce,
edamame beans, sundried tomato,
artichokes and pine nuts

Lightly Sautéed Nantucket Bay Scallops
with shallots, fresh ginger, lemon grass and
scallion, served with pearl vegetables
and shrimp Thai sauce

There are bay scallops from all over the world and then there are Nantucket Cape scallops harvested only in Massachusetts from November through early February. This is a very special product, superior to any other.

Grilled Halibut Saint Germain
with bearnaise sauce, creamy spinach,
oeuf brouille and risotto croquettes

MEAT

Prime Veal Piccata "Meuniere"
with lemon caper sauce, braised endive
and honey baby carrots

Grilled Duck Breast
with garlic gnocchi, balsamic sauce
and fresh herbs

Pan Seared Chicken Cordon Bleu
with fall garniture and potatoes gaufrette

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