



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

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 Tuesday, January 23, 2018

SOUPS

Twice-Baked Potato Soup

cup / bowl

Minestrone Soup

cup / bowl

Cream of Broccoli Soup

cup / bowl

Schumacher's Mock Turtle Soup

cup / bowl

Winter Vegetable Soup

cup / bowl

APPETIZER OF THE DAY

Steamed Maine Mussels "Marinière"

with french fries

SALAD

Chicken Breast Salad

with hearts of romaine lettuce, creamy caesar dressing,
parmesan cheese and croutons

SANDWICH

Panini Style Beef Tenderloin Sandwich

with melted brie cheese, grilled tomato and chipotle mayonnaise on a hoagie bun

EGG

Two Poached Eggs Benedict

canadian style smoked pork loin with hollandaise sauce on toasted
english muffins with a fruit cup and hash brown potatoes

SEAFOOD

Sautéed Sea Scallops

with lemon grass, shallots, fresh ginger, scallions,
shrimp thai sauce and pearl vegetables

Tempura Boston Sole Filet

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

Pan-Roasted Diver Scallops

with meurette sauce, winter vegetables
and puff potatoes

Grilled Halibut Filet Saint Germain

with béarnaise sauce, creamy spinach, oeuf
brouillé and truffle risotto croquettes

Braised Atlantic Cod Filet

with parsley bery sauce, root vegetables
and steamed spring potatoes

Broiled Salmon Filet

with lobster sauce, artichokes, sun-dried
tomato, baby spinach and edamame

Pan-Seared Arctic Char Filet

with provençale vierge sauce with morel
and black trumpet mushrooms

MEAT

Pan-Seared Venison Medallions

with poivrade sauce, a lingonberry tartelette and chestnut puree

Sautéed Prime Veal Piccata

with lemon caper sauce, braised endive
and honey baby carrots

Grilled Wagyu Outside Beef Skirt Steak

with choron sauce, pommes frites and
cassolete de légumes

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
(can add baby shrimp)

Roasted Root Vegetable Salad

baby spinach, Belgian endive,
red quinoa, root vegetable chips
and roasted garlic vinaigrette

Seared Beef Tenderloin Tip Salad

mixed baby lettuce, grape tomatoes
and poached quail eggs
served with a purse of brie cheese

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

Smoked Trout Tartar Salad

field green lettuce, shallots, chives, tomato,
avocado, shaved red onion, capers,
salmon roe and horseradish
red wine vinaigrette

Sautéed Jumbo Shrimp Salad

mixed green lettuce, cole slaw, bean sprouts,
edamame, tofu, sesame seed, green onions
and sesame honey soy vinaigrette

Duck Confit and Duck Prosciutto Salad

boston lettuce, roasted red grape tomatoes and balsamic vinaigrette,
served with foie gras poêlé on brioche toast
and pomme dauphine with comte cheese

SANDWICHES

Chicken Cordon Bleu Sandwich

pan-seared, breaded, skinless chicken breast
with black forest ham, melted Monterey jack, provolone cheese
and mayonnaise on toasted white bread

Slow-Cooked Turkey Breast Sandwich

with Boston lettuce, smoked gouda, cranberries,
candied pecans and mayonnaise
on a toasted French baguette

Beef Tenderloin Tip Panini Sandwich

with chipotle mayonnaise, sautéed onions and peppers,
and raclette Swiss cheese on a hoagie bun

Salmon Wrap

poached salmon with baby spinach,
confit tomato and gribiche sauce
wrapped in a flour tortilla

Crab Cake Sliders

two pan-seared 2 oz. crab cakes with caramelized red onion,
bibb lettuce, grilled tomato and old fashioned mustard sauce
on toasted Rotella buns

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