



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 Wednesday, March 21, 2018

## SOUPS

### **Navy Bean Soup**

with ham  
cup / bowl

### **New England Clam Chowder**

cup / bowl

### **Potage Parisien**

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

### **Chilled Jumbo Shrimp Salad**

mixed baby lettuce, avocado puree with crème fraiche, crispy pancetta,  
roasted tomato, cucumber and pine nuts with banyuls vinaigrette

## SANDWICH

### **Reuben Sandwich**

with gruyere swiss cheese, sauerkraut,  
and thousand island dressing on toasted rye bread

## EGG

### **Quiche**

with feta cheese, mushrooms and baby spinach  
served with a side of field greens and sherry vinaigrette

## SEAFOOD

### **Grilled Mahi Mahi Filet**

with seared pineapple, pimperade of vegetables,  
emulsified pineapple juice and extra virgin olive oil

### **Pan-Seared Jumbo Scallops**

with provençale vierge sauce  
and yukon gold potatoes parmentier  
with ricotta cheese

### **Braised Arctic Char Filet "Brevall"**

parsley chablis sauce, tomato concassé  
and forest mushroom fricassee  
with steamed spring potatoes

### **Tempura Boston Sole Filet**

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

### **Grilled Halibut Fillet Saint Germain**

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

## MEAT

### **Grilled Duck Breast**

with egg pappardelle pasta, mediterranean  
garnishes and balsamic herbs sauce

### **Prime Veal Piccata "Savoyarde"**

with san danielle prosciutto, gruyere swiss  
cheese, braised endive, root vegetables and  
veal blanquette 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  
(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