



Executive Chef Pierre Chambrin has been an acclaimed chef for 48 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 former four-star Maison Blanche in Washington, D.C. In 2008 Pierre was named Chef of the Year by Maître Cuisiniers de France. He has been our chef for sixteen years.

Sous Chef Mathieu Lefebvre, the newest member to our renowned culinary staff, 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 six years ago and was promoted to sous chef in spring 2009.



THE SAINT LOUIS ROOM ~ LUNCH MENU ~

Daily Specials for Tuesday, September 07, 2010

SOUPS

Chilled Asparagus Vichyssoise

cup / bowl

Black Bean Soup

cup / bowl

Spring Garden Vegetable Soup

cup / bowl

Twice-Baked Potato Soup

cup / bowl

Schumacher's Mock Turtle Soup

with sherry
cup / bowl

Tomato Couscous Soup

cup / bowl

SANDWICH

Italian Sub

with rotola, hard salami, coppa, red onions, lettuce, tomato, and pepperoncini with vinegar and olive oil

SALAD

Roast Beef Tenderloin Salad

with baby mixed lettuce, melted brie cheese crostini, walnuts, roasted grape tomatoes, crumbled bacon and sherry vinaigrette

EGG

Three-Egg Omelet

with spinach, bacon, tomato, swiss cheese, and hash browns

Tuesday, September 07, 2010

SEAFOOD

Grilled Halibut Filet

with basil aioli, herb couscous and summer vegetables

Skatewing Meunière

with fresh asparagus, mushrooms, tomato fricassee, and anglaise potatoes

Broiled Swordfish

with tomato concasse, shallots, white wine, fresh vegetables and gnocchi potatoes

Pan Seared Grouper Filet

with fried cilantro tempura calamari,
shrimp thai sauce
and glazed asian style vegetables

Grilled Lemon Sole Filet

crab cakes, onions, grain mustard sauce,
with assorted summer vegetables
and risotto croquettes

Dover Sole, Meunière or Grilled

with béarnaise sauce

VEGETARIAN ENTRÉE

Sautéed Fresh Potato Gnocchi

with forest mushroom fricassee and baby spinach

MEATS

Seared Beef Mignonettes

with mashed potatoes, vegetable medley and
served with a green peppercorn sauce

Pan Seared Veal Picatta

with farmhouse vegetables, fingerling potatoes
and lemon caper sauce

Grilled Beef Skirt Steak

with sautéed fresh mozzarella cheese,
avocado, cherry tomatoes, fried tofu
and balsamic sauce

Pan Seared Veal Sweetbread

in almond crust, provençale ratatouille, fresh basil,
truffle sauce and fingerling potatoes

Grilled Bison Burger (6 oz)

with low-fat mozzarella cheese on a sesame roll

Grilled Black Angus Strip Steaks, Filet Mignons and Lamb Chops always available

SALADS

also available in small size with a cup of soup

Asparagus "Bavarois"

field greens, grilled zucchini, Montrachet goat cheese in golden purse
with virgin olive oil, fresh herbs, shallots and banÿul vinaigrette

Mexican Style Taco Salad

with sautéed spicy beef tenderloin tips, mixed green lettuce, corn, black beans,
tomato salsa, guacamole, tortilla chips and cilantro lime vinaigrette

Warm "Saint Louis Club"

Seafood Salad

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

Smoked Trout and Salmon Salad

with baby mixed lettuce, Belgium endive, radishes, creamy horseradish,
roasted red onions, fresh croutons and emulsified vinaigrette

Chef's Salad

ham, turkey, Swiss cheese, egg,
tomato and black olives
on mixed greens with choice of dressing

Cobb Salad

diced turkey or poached salmon, nauvoo blue cheese, avocado,
tomato, chopped egg, green onion, bacon and romaine lettuce
with choice of dressing

Fresh Fruit Plate

seasonal fruit with choice of sorbet, low-fat cottage cheese
or homemade ÷ogurt/lime sorbet

SANDWICHES & PANINIS

Albacore Tuna "Niçoise" Salad Tartine

with anchovies, boiled quail eggs, confit tomatoes,
black niçoise olives on sour dough bread

Open Face Smoked Salmon Tartar

capers, cornichons, tomatoes, sweet onions, salmon eggs,
garlic and tartar sauce on French baguette

Bruschetta Sandwich

roasted red bell pepper, spicy tomato salsa with jalapeño and cucumber,
fresh mozzarella cheese, fresh basil on toasted olive bread

Slow Cooked Turkey Breast

avocado, crispy pancetta, grilled yellow tomatoes,
baby gem lettuce, homemade mayonnaise and
sundried tomato tapenade on toasted wheat bread

Warm Black Forest Ham Wrap

with melted provolone cheese, green cabbage,
carrots, peppers, shredded iceberg lettuce and sesame seeds
wrapped in a black bean tortilla