



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 Maitre 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

Country Pâté

With Mixed Olives, Cornichon and Onions

Chilled Jumbo Shrimp Cocktail

Or with Pudeur Sauce

Saint Louis Club Sushi Rolls

Choice of California Roll or Spicy Shrimp Served with Sides of Wasabi Paste, Soy Sauce and Ginger Garlic Sauce

Forest Mushrooms Cannelloni

With Ricotta and Parmesan Cheese

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Friday, August 10, 2018

SOUPS

Asian Beef Soup

Cup / Bowl

Tortilla Soup with Baby Shrimp

Cup / Bowl

Chilled Asparagus Vichyssoise

Cup / Bowl

Schumacher's Mock Turtle Soup

Cup / Bowl

Spring Vegetables Soup

Cup / Bowl

SALAD

Southwestern Salad

Smoked Turkey Breast, Mixed Greens, Black Bean, Corn, Tomato, Bacon, Scallion, Tortilla Chips, Shredded Monterey Jack, Avocado-Ranch

SANDWICH

Smoked Chicken Panini

Chipotle Mayonnaise, Avocado, Tomato, Monterey Jack,
Toasted Peacemaker Bun

EGG

Poached Two Egg Meurette

Baby Spinach, Tomato Concassé, Toasted English Muffin, Mixed greens,
Sherry Vinaigrette

SEAFOOD

Braised Arctic Char "Homardine"

Root Vegetable, Steamed Potato Spring,
Lobster Sauce

Soft Shell Crab

Tempura Battered, Asian Style Vegetables,
Shrimp Thai Sauce

Pan Roasted Monk Fish Tail

Missouri Bacon Wrapped,
Green Asparagus Medley,
Purple Mashed Potato, Sauce Meurette

Grilled Halibut Fillet Saint Germain

Cream Spinach, Oeuf Brouille,
Sauce Béarnaise

Grilled Swordfish Steak

Edamame Beans, Marinated Artichokes,
Sundried Tomato, Fresh Mozzarella Cheese,
Pine Nut, Provençale Vierge Sauce

Boston Sole "Bretonne"

Baby Shrimp, Jumbo Lump Crab Meat,
Mushroom Sauce

MEAT

Seared Beef Tips Tenderloin "Stroganoff"

Paprika, Mushroom, Onion, Pearl Vegetable
Cognac Sauce, Egg Noodle

Grilled Duck Breast

Summer Vegetable, Baby Gem Lettuce
Balsamic Herb Sauce

Sautéed Prime Veal Scaloppini

Braised Endive, Honey Baby Carrot,
Fondante Potato, Brandy Mushroom 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 Hearts of Romaine Lettuce
With Choice of Dressing

Belgium Endive Salad

With San Daniele Prosciutto, Roquefort
Blue Cheese, Apple and Pear Julienne,
Boston Lettuce, Apple and Pear Chips,
Candied Pecans, Dried Cranberries
and Walnuts Vinaigrette

Sautéed Marinated Jumbo Shrimp Salad

With Frisee lettuce, Compressed
Water Melon, Shaved Asiago Cheese,
Basil Leaves and Verjus 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 Chicken Salad

Field Green Lettuce, Grapefruit Segment,
Fresh Mozzarella Cheese, Homegrown
Tomato, Avocado, Cucumber and
Balsamic Vinaigrette

Salad Nicoise

With Tuna in Oil, Mixed Baby Lettuce,
Haricot Panaché, Peppers, Roasted
Tomato, Boiled Quail Egg, Nicoise Olives
and Sherry Vinaigrette

Homemade Smoked Salmon Salad

With Baby Gem Lettuce, Salmon Caviar, Confit Tomato and Red Onion, Tartar Sauce,
Lemon Slices and Champagne Vinaigrette, Toast Point

SANDWICHES

Greek Vegetarian Sandwich

Garlic Chickpea Hummus, Feta Cheese, Baby Spinach, Sundried Tomato, Avocado,
Cucumber, Kalamata Olive and Roasted Red Bell Peppers in a Warm Flat Naan Bread

Pan Seared Salmon Burger

Served After 1:30pm

Cucumber Tzatziki, Red Cabbage Coleslaw, Boston Lettuce, Grilled Tomato
on Whole Wheat Bun

Smoked Trout Club Sandwich

Homegrown Tomato, Crispy Pancetta, Baby Gem Lettuce, Sauce Aioli
on Toasted Pumpernickel Bread

Southwestern Wrap

Slow Cooked Turkey Breast with Black Beans, Corn, Tomato Salsa, Guacamole, Rice, Bacon
Bits, Iceberg Lettuce, Monterey Jack Cheese and Tortilla Chips in Baby Spinach Flour Tortilla

Grilled Bison Burger (6 oz.)

With Low-Fat Mozzarella Cheese on a Brioche Roll
Served with Sweet Potato Chips