



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

Pig Trotter

with gribiche sauce and field greens

Country Pâté

with mixed olives and cornichons

Chilled Jumbo Shrimp Cocktail

or with pudeur sauce

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, June 15, 2018

SOUP

Schumacher's Mock Turtle Soup

cup / bowl

New England Clam Chowder

cup / bowl

French Lentil "Du Puy" with Duck Confit

cup / bowl

Chilled Asparagus Vichyssoise

cup / bowl

Spring Vegetables Soup

cup / bowl

SALAD

Southwestern Salad

with mixed green lettuce, smoked turkey breast, bacon, black beans, corn, scallions, tomato, Monterey jack cheese, tortilla chips and avocado ranch dressing

APPETIZER

Steamed Maine Mussels "Mariniere"

served with French fries

SANDWICH

72 Hours Beef Short Ribs Meurette Sandwich

with sautéed pearl onions, mushrooms and bacon in red wine sauce on toasted hoagie bun with French fries

EGG

Three Egg Omelet

with ham, bacon, peppers, tomato and cheddar cheese, served with a side of baby mixed lettuce, sherry vinaigrette

SEAFOOD

Broiled Mahi-Mahi Fillet

Chablis dill turmeric sauce, spring vegetables and Yukon gold potato parmentier

Boston Sole Fillet

dipped in tempura batter with sautéed jumbo lump crab meat, Asian style vegetables, shrimp Thai sauce

Red Snapper Fillet

seared Meuniere with lemon capers sauce, julienne of vegetables, fondante potato

Braised Salmon Fillet Breval

with parsley Chablis sauce, tomato concasse, forest mushrooms fricassee and steamed potato spring

Grilled Halibut Fillet Saint-Germain

with bernaise sauce, creamy spinach and oeuf brouille

Pan Seared Jumbo Sea Scallops

provencale vierge sauce, green asparagus, sundried tomato and mushrooms fricassee

MEAT

Sauteed Prime Veal Piccata Savoyarde

San Daniele prosciutto, Gruyere Swiss cheese, blanquette sauce, braised endive, honey baby carrots

Grilled Duck Breast

tagliatelle pasta, baby spinach, tomato julienne and balsamic herb sauce

Steak Frite

Grilled marinated beef Beef Flank Steak with French fries, vegetable fricassee and sauce choron or red wine 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 walnut vinaigrette

Salad "Paysanne"

with baby gem lettuce, smoked bacon,
roasted tomato, Oeuf a la Coque with
sourdough bread, roasted fingerling
potatoes and banyuls vinaigrette

Warm "Saint Louis Club"

Seafood Salad

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

Home-Made Smoked Seafood Salad

with an assortment of salmon, trout, shrimp
and scallops, field greens, shaved red
onion, capers, salmon caviar, cream
horseradish espuma and
red wine vinaigrette

Salad Nicoise

with tuna in oil, mixed baby lettuce,
haricot panaché, peppers, roasted tomato,
boiled quail egg, nicoise olives
and sherry vinaigrette

Vegetarian Plate

cold ratatouille nicoise with fresh basil, forest mushroom cannelloni,
goat cheese in a golden purse on a bed of eggplant caviar
and tomato concassé, fennel salad with rosé balsamic vinaigrette

SANDWICHES

Chicken Tenderloin Sandwich

wrapped in pancetta with melted smoked gouda cheese,
egg white, arugula and tomato concassé on ciabatta bread

Slowly-Cooked Turkey Breast Sandwich

with melted brie cheese, bacon, artichokes
and sautéed baby spinach on French baguette

Panini Style Shaved Beef Sirloin Sandwich

with white sharp cheddar cheese, caramelized red onion
and mushrooms with chipotle mayonnaise
on a badabing bun

Grilled Cajun Jumbo Shrimp Sandwich

with rémoulade sauce, cole slaw with carrot, green
and red cabbage on a toasted hoagie bun
with a side of tobacco onions

Crab Cake and Ratatouille Veggie Burger

with zucchini, peppers and yellow squash,
old-fashioned mustard sauce, Boston lettuce
and grilled tomato on a toasted brioche bun

Grilled Bison Burger (6 oz.)

with low-fat mozzarella cheese on a brioche roll
served with sweet potato chips