

# **—CHEF SPECIALS—**

**May 23, 2018**

## **APPETIZERS**

### **JUMBO ASPARAGUS**

choose warm with maitaise sauce  
or chilled with emulsified vinaigrette

### **MUSSELS MARINIÈRE**

### **TRIO OF SMOKED SHRIMP, SCALLOPS, AND MUSSELS**

with horseradish espuma

### **HOUSE-MADE DUCK LIVER MOUSSE**

with black truffles and cognac  
served with cornichon and niçoise olives

### **ASPARAGUS VICHYSOISE**

## **ENTRÉES**

### **GRILLED GROUPER FILET “PESCADOU”**

beurre blanc and fondant potatoes

### **SOFT SHELL HOTEL CRAB TEMPURA**

chipotle hollandaise or soft shell crab meuniere

### **GRILLED BLACK ANGUS RIBEYE**

sauce foyot and gratin potatoes

### **PAN-SEARED PRIME VEAL MEDALLIONS**

with wild mushrooms, cognac cream sauce and fingerling potatoes

### **GRILLED GEORGES BANK JUMBO SCALLOPS**

wrapped in pancetta with saffron risotto  
and roasted red bell pepper coulis

## **VEGETABLES**

**GRATIN POTATOES**

**FRESH CREAMED SPINACH**

## **DESSERT SPECIALS**

**GRAND MARNIER SOUFFLÉ**

**APPLE MOUSSE**

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**\*\*SOME OF OUR PASTRY CHEF'S DESSERTS SUCH AS SOUFFLÉS AND APPLE TARTS  
HAVE A LONGER PREPARATION TIME. TO ENSURE PROPER TIMING OF SERVICE  
PLEASE ASK ABOUT THESE DESSERTS WHEN ORDERING YOUR MEAL.\*\***



*Executive Chef Pierre Chambrin has been an acclaimed chef for 55 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 the Maitre Cuisiniers de France. He has been our chef for 22 years.*

## THE SAINT LOUIS ROOM

### ~ DINNER MENU ~

#### APPETIZERS

##### - COLD -

#### **Home Smoked Atlantic Salmon**

salmon caviar, horseradish espuma,  
brioche toast

#### **Fresh Artichoke Bottoms**

filled with jumbo all lump crab meat  
in pudeur sauce

#### **“Assiette de Charcuterie”**

cornichons, nicoise olives,  
toasted country style bread

#### **Warm Duck Confit Frisée Salad**

wasabi coated green peas

#### **Saint Danielle Prosciutto Ham**

over compressed Asian pear

#### **Malossol Missouri Caviar**

(Mississippi River Hackleback Sturgeon)  
with warm toast and garnish

#### **Shrimp Cocktail**

pudeur sauce or horseradish cocktail sauce

##### - HOT -

#### **Stuffed Phyllo Pastry**

chopped shrimp, peppers and seasonings  
with crème fraiche

#### **Escargot Bourguignonne**

helix snails in garlic and parsley butter

#### **Porcini Mushrooms and Truffle Ravioli**

jus de veau perigourdine

#### **Pan Seared Fresh New York State Duck Foie Gras**

caramelized quince  
“Wild Turkey American Honey” sauce

## **SOUPS**

### ***Lobster Bisque***

with cognac

### ***Authentic Onion Soup au Gratin***

## **SALADS**

### ***Butter Lettuce***

poached quail egg, fried goat cheese, sherry vinaigrette

### ***Organic Mixed Field Green Lettuce***

organic apple cider vinegar dressing

### ***Bibb Gem Lettuce Salad***

with avocado and creamy shallot and herb vinaigrette

### ***Watercress, Celeriac Julienne and Red Beets***

in hazelnut oil dressing

### ***Belgian Endive and Golden Apple Salad***

walnuts and roquefort cheese

walnut oil vinaigrette

### ***Saint Louis Club Caesar Salad***

prepared tableside for 2 or more

### ***Warm Spinach Salad***

with crisp pancetta, brie cheese crostini, toasted pecans and balsamic maple dressing

**- choose traditional or modern (deconstructed) style -**

## **VEGETARIAN SELECTIONS**

### SOUP

### ***Smoked Tomato Bisque***

### ENTREE

### ***Ragout of Wood and Exotic Mushrooms and Fingerling Potatoes***

in a potato nest

## **FISH AND SEAFOOD**

### ***Fillet of Mahi-Mahi Vera Cruz***

### ***Grilled North Atlantic Halibut “St. Germain”***

béarnaise sauce  
cuttlefish ink risotto

### ***Supreme of Pampano “Joinville”***

with two large shrimp

### ***Arctic Char Fillet***

wrapped in rice paper  
with fresh herbs and lime-ginger beurre blanc

### ***Dover Sole***

(grilled with béarnaise or meunière)  
assorted seasonal vegetables  
potatoes fondant

## **MEAT AND POULTRY**

### ***Medallions of Venison St. Hubert***

with chestnut and kabocha purées  
lingonberries with horseradish

### ***Roasted Rack of Semi-Wild Icelandic Lamb***

purple mashed potatoes  
rosemary lamb jus

### ***Sautéed Prime Veal Chop “Foyot”***

under a crust of parmesan  
with potatoes saladaise

### ***Pan Seared Magret of Moulard Duck***

with apples and calvados sauce,  
wild rice and brunoise of vegetables

### ***Beef Filet Mignon***

Choose either:  
sautéed with morel and assorted mushrooms,  
cognac sauce, and fingerling potatoes  
OR  
grilled with béarnaise sauce

### ***Sautéed Black Angus Sirloin “Marchand de Vin”***

beef bone marrow flan  
dauphine potatoes

## **CHEESES**

### ***Assorted Cheese Tray***

**Warning:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.