

— CHEF SPECIALS —

September 4, 2010

APPETIZERS

MIXED VEGETABLE TART

EGGPLANT PARMESAN

HEIRLOOM TOMATOES

with fresh mozzarella and balsamic vinaigrette

WATERMELON, RADISHES AND BEETS

with feta cheese

ENTRÉES

SCALLOP FRICASSEE

with citrus sauce, avocados,
confit tomatoes and fingerling potatoes

GRILLED TUNA STEAK

with ravigote garnish, lobster mayonnaise, and vegetables tian

STEAK DIANE

(PREPARED TABLESIDE)

with creamy spinach and crunchy risotto

GRILLED PRIME RIB-EYE

with artichokes barigoule, red wine sauce, and boulangère potatoes

VEGETABLES

FRESH CREAMED SPINACH

SOUFFLÉ POTATOES

DAILY DESSERT SPECIAL

APRICOT TART

with almond mousse and macaroon ice cream

***THE FOLLOWING DESSERTS HAVE LONGER PREPARATION TIMES
AND MUST BE ORDERED WHEN PLACING DINNER ORDER***

RASPBERRY SOUFFLÉ

WARM CHOCOLATE FONDANT

with rhubarb and tapioca pearl

PISTACHIO FRANGIPANE

with strawberries and homemade lemon frozen yogurt



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 Maitre Cuisiniers de France. He has been our chef for sixteen years.



Executive Sous Chef Christophe Fichet's 22-year culinary career has been dedicated to creativity and excellence in kitchens throughout the world, from delighting palates at the acclaimed Mont Cervin Palace in Switzerland to serving as executive chef of the royal family of Qatar, where he had the opportunity to prepare meals for 38 international heads of state. Christophe has been at the club for nine years.

THE SAINT LOUIS ROOM

~ DINNER MENU ~

APPETIZERS

- COLD -

Saint Louis Club Salmon Plate

gravlax salmon

Imported Serrano Ham

with summer melon 1

Steamed Jumbo Shrimp

"a la Minute"

grilled zucchini, goat cheese, chive vinaigrette

Jumbo Lump Crab Meat

confit orange and grapefruit, avocados, croutons

Terrine Maison

home made pate, cherries in sherry vinegar, cornishons and olive niçoise

Aquacultured Malossal

Missouri Caviar

(Mississippi River Hackleback Sturgeon)
with warm toast and garnish - market price

- HOT -

Pan Seared Moulard Duck Foie Gras

duck cannelloni, corn cremeux, toasted brioche foam

Roasted Lobster Tail

cold risotto, artichoke bottom, mustard sauce

Jumbo Lump Crab Cake

black olive tapenade beurre nantais

Calamari, Jumbo Shrimp and Vegetable Tempura

with spicy dipping sauce

SOUPS

Lobster Bisque

lobster samoussa with tarragon and lime

Cold Avocado Soup Cappuccino

yuzu biscuit, sweet ginger

Clear Asparagus Soup

"tartine" of scallops

Authentic Onion Soup au Gratin

SALADS

Butter Lettuce

poached quail egg, fried goat cheese, sherry vinaigrette

Organic Mixed Whole Leaf Baby Lettuce

organic apple cider vinegar and first pressed unfiltered virgin olive oil dressing, with fresh herbs

Bibb Gem Lettuce Salad

with avocado and creamy shallot and herb vinaigrette

Belgian Endive Salad

with golden delicious apples, walnuts, roquefort cheese and 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 -

Disk of Heart of Iceberg Lettuce

emulsified vinaigrette dressing

VEGETARIAN SELECTIONS

APPETIZER

Cold Tomato Soup

yogurt and basil

ENTREE

Summer Vegetable Plate

vegetable puree, olive oil cake

DESSERT

Raspberry Petite Clafoutis

pistachio mascarpone cream, raspberry sorbet

FISH AND SEAFOOD

Grilled New England Swordfish

crab meat, avocados, roasted red pepper coulis

Supreme of Salmon "Auberge de l'ill"

riesling sauce, spatzle and asparagus

Fillet of Grouper "Pescadou"

beurre blanc with herbs, flower vegetable tian and fingerling potatoes

Dover Sole

(grilled with béarnaise or meunière)

confit fennel, celeriac puree, round carrots

Pan Seared Lemon Sole

glazed with aioli sauce, spinach coulis, chick peas, poached eggplant

MEAT AND POULTRY

Free Range Organic Chicken

pan seared breast and confit leg, in black currant and verjus sauce,
with piperade and whipped potatoes

Grilled Australian Double Lamb Chops

with summer farm vegetables

Sautéed Beef Filet Mignon

brandy cream morel sauce, dauphine potatoes

Grilled Black Angus Sirloin Steak

foyt sauce, crispy cherry tomato, boulangere potatoes

Sautéed Prime Veal Chop

artichoke barigoule, basil and tomatoes with barigoule emulsion

Braised Prime Veal Sweetbread

served under a linguini dome, with port wine sauce, crème fraiche and shiitake mushrooms

Grilled Magret of Moulard Duck

duck jus, Illinois peach chutney, wild rice, pearl vegetables