

# CHEF SPECIALS

October 23, 2018

## APPETIZERS

MUSSELS MARINIÈRE

DUCK TERRINE

Cornichon, Nicoise Olive

BUTTERNUT SQUASH BISQUE

Foie Gras

ROASTED BEETS SALAD

Laura Chenel Goat Cheese, Candies Walnuts, Banyuls Vinaigrette Oil

## ENTRÉES

GRILLED JUMBO SCALLOPS

Pancetta Wrapped, Cuttlefish Ink Risotto, Roasted Red Bell Pepper Coulis

GRILLED #1 TUNA

Wild Rice, Wasabi Hollandaise

BRAISED STRIPED BASS "BREVAL"

Tomato, Shiitake Mushroom, Rice Pilaf, Chablis Cream Sauce

OVEN ROASTED CALIFORNIA SQUAB

Garlic Confit, Fingerling Potatoes, Natural Jus

GRILLED PRIME RIBEYE

Gratin Potatoes, Sauce Foyot

## VEGETABLES

GRATIN POTATOES

FRESH CREAMED SPINACH

*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.*



THE SAINT LOUIS ROOM  
DINNER MENU

COLD APPETIZERS

HOUSE SMOKED SALMON

Salmon Caviar, Horseradish Espuma,  
Brioche

FRESH ARTICHOKE BOTTOMS

Jumbo Lump Crab, Frisée,  
Pudeur Sauce

ASSIETTE DE CHARCUTERIE

Cornichon, Nicoise Olive,  
Toasted Country Bread

MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)  
Toast Points, Traditional Garnish

SPANISH IBERICO HAM

Compressed Asian Pear

WARM DUCK CONFIT SALAD

Frisée, Wasabi Coated Green Peas

SHRIMP COCKTAIL

*Choice of Pudeur or Traditional Cocktail Sauce*

GOAT CHEESE CRÈME BRÛLÉE

California Field Greens, Banyuls Vinaigrette

HOT APPETIZERS

ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic & Parsley Butter,  
Toasted Baguette

PORCINI MUSHROOM &

TRUFFLE RAVIOLI

Jus De Veau Perigourdine

PAN-SEARED NEW YORK STATE FOIE GRAS

Caramelized Quince, "Wild Turkey American Honey" Sauce



## SOUPS

### LOBSTER BISQUE

Cognac Tableside

### ONION SOUP AU GRATIN

## SALADS

### BUTTER LETTUCE

Poached Quail Egg, Fried Goat Cheese, Sherry Vinaigrette

### ORGANIC MIXED FIELD GREENS

Organic Apple Cider Vinaigrette

### BIBB GEM LETTUCE

Avocado, Creamy Shallot & Herb Vinaigrette

### WATERCRESS, CELERIAC, RED BEETS

Hazelnut Oil Dressing

### BELGIAN ENDIVE & GOLDEN APPLE

Walnuts, Roquefort Cheese, Walnut Oil Vinaigrette

### SAINT LOUIS CLUB CAESAR

*Prepared Tableside for Two or More*

### WARM SPINACH

Crisp Pancetta, Brie Cheese Crostini, Toasted Pecans, Balsamic Maple Dressing  
- Choose Traditional or Modern (Deconstructed) Style -

## VEGETARIAN SELECTIONS

### SOUP

### SMOKED TOMATO BISQUE

### ENTRÉE

### RAGOUT OF WOOD & EXOTIC MUSHROOMS

Fingerling Potato, Potato Nest "Gaufrette"



## FISH AND SEAFOOD

### SAUTÉED FILLET OF BLOCK ISLAND SWORDFISH

Fennel Pollen, Black Provençale Olive Beurre Blanc

### GRILLED NORTH ATLANTIC HALIBUT 'ST. GERMAIN'

Cuttlefish Ink Risotto, Sauce Béarnaise

### ROASTED FILLET OF MAHI MAHI

Missouri Bacon, Green Onion & Chablis Sauce

### DOVER SOLE

Fondant Potato

*Choice of Grilled with Sauce Béarnaise or Sautéed Meunière*

## MEAT AND POULTRY

### BRAISED PRIME VEAL SWEETBREADS 'MONTGLAS'

Black Truffle, Foie Gras, Madeira Sauce

### ROASTED RACK OF SEMI-WILD ICELANDIC LAMB

Peruvian Mashed Potato, Rosemary-Lamb Jus

### PAN SEARED WAGYU ONGLET À L'ÉCHALOTE

Bone Marrow Flan, Potatoes Dauphine, Bordelaise Sauce

### ROASTED WHOLE HONEY GLAZED LONG ISLAND DUCKLING *(For Two)*

*Carved & Flambéed Tableside*

Wild Rice, Raspberry Vinegar Sauce

### BEEF FILET MIGNON

Fingerling Potatoes

*Choice of Pan-Seared with Morel Mushroom Cream Sauce or Grilled with Sauce Béarnaise*

### MISSOURI PORCELET

Tarbais Beans, Sauce Charcutière

## CHEESES

### ASSORTED CHEESE PLATE

**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.

