

—CHEF SPECIALS—

August 13, 2018

APPETIZERS

CHILLED ASPARAGUS VICHYSOISE

HEIRLOOM TOMATOES

House Made Fresh Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

MUSSELS MARINIÈRE

SAVAGE BLOND OYSTERS

On The Half Shell (6), *choice of* Traditional Cocktail Or Mignonette

TOPNECK CLAMS

On The Half Shell (6), *choice of* Traditional Cocktail Or Mignonette

ENTRÉES

GRILLED PRIME DRY AGED SIRLOIN

Pomme Allumette, Sauce Choron

GRILLED BLACK ANGUS RIBEYE

Gratin Potatoes, Sauce Foyot

BRAISED SWORDFISH “Vera Cruz”

Tomato, Caper, Raisin, Jalepeño

PAN SEARED SOFT SHELL CRABS

Potato Fondant, Sauce Meuniere

GRILLED JUMBO SCALLOPS

Leek Compote, Rice Pilaf, Noilly Pratt Beurre Blanc

GRILLED DUO OF #1 TUNA & JUMBO SHRIMP

Fondant Potato, Wasabi Hollandaise

MAINE LOBSTER

Out of Shell, Pearl Vegetables, Rice Pilaf, Late Harvest Riesling Sauce

VEGETABLES

GRATIN POTATOES

CREAMED SPINACH

DESSERT SPECIALS

GREEN APPLE MOUSSE

Calvados Sorbet

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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**

jumbo lump crab meat  
pudeur sauce

#### **“Assiette de Charcuterie”**

cornichons, nicoise olives

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

wasabi coated green peas

#### **Spanish Iberico Ham**

over compressed Asian pear

#### **Malossol Missouri Caviar**

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

#### **Shrimp Cocktail**

pudeur sauce or cocktail sauce

#### **Champagne Poached Peach**

fresh fruit 1

##### ~HOT~

#### **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 fresh figs  
“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***

hazelnut oil vinaigrette

### ***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, Exotic Mushrooms and Fingerling Potatoes***

in a potato nest

## **FISH AND SEAFOOD**

### ***Monkfish Tail “Armoricaïne”***

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

béarnaise sauce  
cuttlefish ink risotto

### ***Supreme of Pompano “Czarine”***

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

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

#### ***Dover Sole***

sauté meunière or grilled with béarnaise  
potato fondant

## **MEAT AND POULTRY**

### ***Braised Prime Veal Sweetbreads “Montglas”***

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

Merguez and vegetable couscous

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

parmesan crust  
potatoes saladaise

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

confit kumquat and bigarade sauce  
wild rice and brunoise of vegetables

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

with fingerling potatoes

*Choose either:*

sautéed with morel and assorted mushrooms, cognac sauce

~or~

grilled with béarnaise sauce

### ***Grilled “Half Smoked” Black Angus Sirloin***

Chimichurri relish  
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.