

# CHEF SPECIALS

December 13, 2018

## APPETIZERS

MUSSELS MARINIÈRE

DUCK TERRINE

Cornichon, Nicoise Olives

BUTTERNUT SQUASH BISQUE

Pan Seared Foie Gras

ROASTED BEET SALAD

Laura Chenel Goat Cheese, Candied Walnuts, Banyuls Vinaigrette

## ENTRÉES

HALF SMOKED QUAIL

Chimichurri Sauce

SEARED MONKFISH TAIL

Fresh Herbs Encrusted, Lemon Butter

GRILLED JUMBO SEA SCALLOPS

Pancetta Wrapped, Cuttlefish Ink Risotto, Red Bell Pepper Coulis

SAUTEED NANTUCKET BAY SCALLOPS

Pearl Vegetables, Shrimp Thai Sauce

GRILLED PRIME DRY AGE SIRLOIN

Pomme Frites, Sauce Choron

GRILLED PRIME RIBEYE STEAK

Potatoes au Gratin, Sauce Foyot

SEARED VENISON MEDALLIONS

Chestnut Puree, Lingonberry Horseradish Tartelette, Sauce Poivrade

## SIDES

FRESH CREAMED SPINACH

POTATOES AU GRATIN

## DESSERTS

GATEAU MARJOLAINE

Chocolate Truffle

*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.*



Our Executive Chef **MATHIEU LEFEBVRE** grew up in Annecy-Haute-Savoie, France, a small town in the Alps, about 30 miles from Geneva, Switzerland. Think skis, scenery and fondue!

As a young, aspiring chef, he attended culinary school and worked 18-hour days in Michelin-rated 3-star and 1-star venues (Georges Blanc & Belvédère) and La Fleur Du Lac, a restaurant rated highly on the international Gault & Millau point scale.

By 2004, Lefebvre had offers from all over the U.S. & Canada. He chose The Saint Louis Club because ... *"Our Executive Chef Pierre Chambrin, one of the world's most decorated chefs, was doing things here at the Club that no one in St. Louis had ever done. We still do,"* he says.

Now, 14 years later, Chef Mathieu has risen to what he calls, *"the top of the chain,"* and he's ready ... *more than ready.* Chef and his high-level team of 25 to 35 French and American chefs blend the best of our past -- fine French cuisine -- with the innovation and energy that will make our menus revered and relevant through another generation.

Enjoy!



---

## THE SAINT LOUIS ROOM DINNER MENU

### COLD APPETIZERS

#### HOUSE-SMOKED SALMON

Salmon Caviar, Capers, Red Onion,  
Horseradish Espuma, Brioche

#### TERRINE DE FOIE GRAS

#### DE CANARD MAISON

Sauternes Aspic, Fleur de Sel,  
Brioche

#### ASSIETTE DE CHARCUTERIE

Cornichon, Nicoise Olive,  
Toasted Country Bread

#### MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)  
Toast Points, Traditional Accompaniments

#### SHRIMP COCKTAIL

*Traditional Cocktail Sauce<sup>GF</sup> or Sauce Pudeur*

### HOT APPETIZERS

#### ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic & Parsley Butter,  
Toasted Baguette

#### PORCINI MUSHROOM &

#### TRUFFLE RAVIOLI

Jus De Veau Perigourdine

#### CREVETTES À L'ORIENTALE

Pan-Seared Jumbo Shrimp, Lemongrass, Shallots, Ginger,  
Coconut Crepe Dentelle, Tomato Concasse, Frisée



## SOUPS

### LOBSTER BISQUE

Cognac Tableside

### ONION SOUP AU GRATIN

## SALADS

### ORGANIC MIXED FIELD GREENS

Golden Purse of Raclette Swiss Cheese, Champagne Vinaigrette

### BABY GEM LETTUCE <sup>GF</sup>

Creamy Old Mustard Dressing, Tomato & Chives

### BELGIAN ENDIVE & GOLDEN APPLE <sup>GF</sup>

Walnut, Roquefort Blue, Walnut Oil Vinaigrette

### SAINT LOUIS CLUB CAESAR

*Prepared Tableside for Two or More*

## VEGETARIAN SELECTIONS

### SOUP

### SMOKED TOMATO BISQUE <sup>GF</sup>

### FENNEL & TOMATO <sup>GF | VGN</sup>

### SOUPE CAMPAGNARDE <sup>GF | VGN</sup>

Leek, Celery, Carrot, Potato

### ENTRÉE

### VEGETABLES EN PAPILOTTE <sup>GF | VGN</sup>

Seasonal Vegetables, Wood Forest Mushrooms, Extra Virgin Olive Oil,  
Garlic Parsley Fingerling Potatoes

### MOSAIC TERRINE <sup>GF | VGN</sup>

Warm Vegetable Terrine Wrapped in Savoy Cabbage,  
Soba Noodles, Shiitake Mushroom & Green Onion, Miso Broth

### TARTE TATIN PROVENÇALE

Crispy Tian of Vegetables, Sundried Tomato, Black Olive Tapenade, Basil Pesto,  
Green Pea & White Onion Coulis



## FISH AND SEAFOOD

### LOBSTER FRICASSÉE <sup>GF</sup>

Black Trumpet Mushrooms, Seasonal Baby Vegetables,  
Champagne Risotto, Sauce aux Épice

### PAN-SEARED LOUP DE MER <sup>GF</sup>

Artichoke Heart, Tomato, Fresh Herbs, Chablis Foam

### ORGANIC IRISH SALMON <sup>GF</sup>

Sous-Vide in Extra Virgin Olive Oil, Garlic, Bay Leaf, Thyme & Lemon,  
Bayaldi of Vegetables, Braised Fennel

### DOVER SOLE

Seasonal Starch & Vegetables  
*Choice of Grilled with Sauce Béarnaise <sup>GF</sup> or Sautéed Meunière*

## MEAT AND POULTRY

### PAN-SEARED PRIME VEAL TENDERLOIN

Tartouffe Terrine, Seasonal Baby Vegetables,  
Morel Mushroom Sauce

### ROASTED RACK OF SEMI-WILD ICELANDIC LAMB

Honey Baby Carrots Glacé, Shallot Confit, Garlic Tuile, Truffle Mashed Potatoes, Lamb Jus

### DEMI MAGRET DE CANARD À L'ORANGE RÔTI

Duck Leg Confit, Belgian Endive Three Ways,  
Pomme Croquette, Sauce Bigarade

### BEEF FILET MIGNON

Seasonal Starch & Vegetables  
*Choice of Sautéed with Sauce Marchand de Vin*

*-or-*

*Grilled with Sauce Choron <sup>GF</sup>*

6 oz Filet

8oz Filet

## CHEESE COURSE

### ASSORTED CHEESE PLATE

Chef's Imported Selection, Grapes, Sliced Baguette

---

<sup>VGN</sup> = *vegan items*

<sup>GF</sup> = *gluten free items. Additional menu items can be modified to be gluten free*

**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.*

