

CHEF SPECIALS

February 15, 2019

APPETIZERS

ROASTED BEET SALAD

Laura Chanel Goat Cheese, Candied Walnuts, Banyuls Vinaigrette

MUSSELS MARINIÈRE

DUCK TERRINE

Cornichon, Nicoise Olives

IBERICO HAM

Compressed Asian Pear

BUTTERNUT SQUASH BISQUE

Pan Seared Foie Gras

ENTRÉES

GRILLED JUMBO SCALLOPS

Pancetta Wrapped, Cuttlefish Ink Risotto, Red Bell Pepper Coulis

CHILLED SEAFOOD PLATTER

Lobster, Oysters, Clams, Jonah Crab, Mignonette, Puduer & Cocktail Sauce
For One or Two

BRAISED MAHI 'VERA CRUZ'

Tomato, Raisin, Caper, Green Olive, Pickled Jalapeño

GRILLED #1 TUNA STEAK

Wasabi Hollandaise

GRILLED PRIME RIBEYE STEAK

Potatoes au Gratin, Sauce Foyot

SEARED VENISON MEDALLIONS

Chestnut Puree, Lingonberry-Horseradish Tartlet, Sauce Poivrade

SIDES

FRESH CREAMED SPINACH

POTATOES AU GRATIN

DESSERTS

BAILEY'S CHOCOLATE MOUSSE

*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*



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

ASSIETTE DE CHARCUTERIE

Cornichon, Nicoise Olive,
Toasted Country Bread

SHRIMP COCKTAIL

*Choice of Traditional Cocktail Sauce ^{GF}
or Sauce Pudeur*

MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)
Toast Points, Traditional Accompaniments

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 Crêpe Dentelle,
Tomato Concasse, Frisée

PAN SEARED

HUDSON VALLEY FOIE GRAS
Caramelized Baby Pear, Aged Balsamic,
Toasted Brioche



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 ^{GF}

Creamy Old Fashioned Mustard Dressing, Tomato, Chive

BELGIAN ENDIVE & GOLDEN APPLE ^{GF}

Walnut, Roquefort Blue, Walnut Oil Vinaigrette

SAINT LOUIS CLUB CAESAR

Prepared Tableside for Two or More

VEGETARIAN SELECTIONS

SOUP

SMOKED TOMATO BISQUE ^{GF}

“CREAMY” VEGAN WOOD FOREST MUSHROOM ^{GF|VGN}

SOUPE CAMPAGNARDE ^{GF|VGN}

Leek, Celery, Carrot, Potato

ENTRÉE

VEGETABLES EN PAPILOTTE ^{GF|VGN}

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

RAGOUT OF ASIAN MUSHROOMS ^{GF|VGN}

Pan Seared Tofu, Vegetable, Rice & Soba Noodles,
Miso Broth



FISH AND SEAFOOD

Accompanied by Chef's Selection of Starch & Vegetables

LOBSTER FRICASSÉE ^{GF}

Black Trumpet Mushrooms, Champagne Risotto,
Sauce aux Épice

PAN-ROASTED MONKFISH ^{GF}

Fresh Herb Encrusted, Lemon Butter Sauce

DOVER SOLE

Choice of Grilled with Sauce Béarnaise ^{GF} or Sautéed Meunière

MEAT

Accompanied by Chef's Selection of Starch & Vegetables

DUO OF PRIME VEAL

Pan Seared & Slow Braised,
Port Wine Sauce

PAN-SEARED COLORADO LAMB LOIN

Puff Pastry, Mushroom Duxelle,
Garlic Confit-Lamb Jus

BEEF FILET MIGNON

Choice of Sautéed with Morel Cream Sauce

-or-

Grilled with Sauce Choron ^{GF}

6 oz Filet

8oz Filet

CHEESE COURSE

ASSORTED CHEESE PLATE

Chef's Selection, Grapes, Sliced Baguette

VGN = vegan items

^{GF} = gluten free items. Additional 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.*

