

—CHEF SPECIALS—

October 11, 2017

APPETIZERS

MUSSELS MARINIÈRE

HOUSE-MADE DUCK PÂTÉ

with cornichon and black olives

CARAMELIZED BUTTERNUT SQUASH BISQUE

with an escalope of foie gras

FIELD GREENS AND BABY SPINACH SALAD

with port wine, a poached bartlett pear
and stilton cheese

HEIRLOOM TOMATOES

fresh mozzarella cheese, basil, aged balsamic vinegar
and virgin olive oil

ENTRÉES

GRILLED PRIME RIBEYE

with foyot sauce and pommes frites

GRILLED JUMBO SCALLOPS

wrapped in pancetta over saffron risotto
with roasted bell pepper coulis

PAN-SEARED CALAMARI STEAK

“CLEAPATRA”

with shrimp, capers, croutons and lemon butter sauce

OVEN-ROASTED YOUNG RABBIT

“A LA MOUTARDE”

with dijon mustard cream sauce (for two only)

PAN-ROASTED PRIME DUTCH VEAL CHOP

“FOYOT”

baked under a crust of parmesan cheese

FREE RANGE SLOWLY- COOKED BERKSHIRE DOUBLE PORK CHOP

with bi-color corn croquettes and home-made peach chutney

VEGETABLES

GRATIN POTATOES

FRESH CREAMED SPINACH

DAILY DESSERT SPECIALS

GRAND MARNIER SOUFFLÉ

HOUSE-MADE KIWI SORBET AND FRESH FRUIT

served in an almond nest

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### **FRENCH PRESS COFFEE**

The French press method of coffee brewing captures more of the essential oils,  
aromatic flavors and savory finish than the traditional filtered drip brew style of brewing.

**\*\*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**

filled with jumbo all lump crab meat  
in pudeur sauce

#### **“Assiette de Charcuterie”**

cornichons, niçoise olives,  
toasted country style bread

#### **Warm Duck Confit Frisé Salad**

wasabi coated green peas

#### **Saint Danielle Prosciutto Ham**

over compressed melon and fresh fig

#### **Malossol Missouri Caviar**

(Mississippi River Hackleback Sturgeon)  
with warm toast and garnish

#### **Shrimp Cocktail**

pudeur sauce or  
horseradish cocktail sauce

#### **Terrine of Roasted Pepper and Goat Cheese**

tomato vinaigrette

##### - HOT -

#### **Escargot Bourguignonne**

helix snails in garlic and parsley butter

#### **Porcini Mushrooms and Truffle Ravioli**

jus de veau périgourdine

#### **Pan Seared Fresh New York State Duck Foie Gras**

caramelized mango  
“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***

in hazelnut oil dressing

### ***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 -**

### ***Chilled Whole Artichoke***

emulsified vinaigrette dressing

## **VEGETARIAN SELECTIONS**

### SOUP

### ***Smoked Tomato Bisque***

### ENTREE

### ***Ragout of Wood and Exotic Mushrooms and Fingerling Potatoes***

in a potato nest

## **FISH AND SEAFOOD**

### ***Whole Fresh Loup de Mer***

sautéed “bretonne”  
(de-boned tableside by your captain)

### ***Grilled Block Island Swordfish***

with Hungarian goathorn pepper and beurre blanc

### ***Supreme of Pampano “Joinville”***

with two large shrimp

### ***Fillet of Fresh Arctic Char “Breval”***

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

(grilled with béarnaise or meunière)  
assorted seasonal vegetables  
potato fondant

## **MEAT AND POULTRY**

### ***Medallions of Venison St. Hubert***

with chestnut and kabocha purées  
lingonberries with horseradish

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

purple mashed potatoes  
rosemary lamb jus

### ***Pan Seared Prime Veal Sweetbreads “Favorite”***

with a small slice of foie gras  
mushrooms and truffle sauce

### ***Sautéed Free Range Organic Chicken “Poulet Rouge”***

Moroccan style with onion, green olives, preserved lemon and spices  
with couscous

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

Choose either:  
sautéed with morel and assorted mushrooms,  
cognac sauce, and fingerling potatoes  
OR  
grilled with béarnaise sauce

### ***Sautéed Wagyu Outside Skirt Steak “a L’Echalote”***

beef bone marrow flan  
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.