

The Tradition Continues...

***Celebrate  
the New Year***

**AT THE SAINT LOUIS CLUB**

**Sunday, December 31, 2017**

**THREE Dining Options!**

**Ballroom, 16<sup>th</sup> floor, Fabulous Buffet,  
Continuous Music**

**Saint Louis Room, 15<sup>th</sup> floor, Pre Fixe  
Choice Menu, Musical Quartet**

**Back Door, 14<sup>th</sup> floor, a la carte dining**

**Make your reservation by calling  
314-726-1964 or email  
[reception@stlclub.com](mailto:reception@stlclub.com)**

**No shows and cancellations  
after December 29 will be billed.**

**BACK DOOR, 14<sup>TH</sup> FLOOR**

**Regular a la carte dining**

**Reservations available from 5:30 to 10:00 p.m.**

**Business Casual**



**SAINT LOUIS CLUB**

**Elegant Dining and Dancing in the  
16<sup>TH</sup> FLOOR BALLROOM -  
Black Tie Optional**

6:30 p.m.

**Hors d'Oeuvres** Stations in Lounge:  
*Shrimp Cocktail Ice Boat; Oysters and Prosciutto;  
Smoked Salmon, Brioche and Salmon Caviar*

7:15-8:15 p.m.

Piano in the Lounge

7:30 -11:00 p.m.

Scrumptious **Dinner Buffet** featuring:  
*Soups; a large selection of salads and appetizers  
to include Lobster Medallions, Antipasto and  
Charcuterie, Salmon, Shrimp, Smoked Scallops,  
Cheese Board; Main Courses: Quail Fari with  
Mushrooms, Fricassee of Seafood Newburg,  
Supreme of Arctic Char, Shrimp Scampi, Veal  
Marsala and Picatta, Ravioli of Goat Cheese and  
Roasted Peppers, Sautéed Fresh Foie Gras, Beef  
Sirloin with Béarnaise and Champagne Sauces,  
Baby Australian Rack of Lamb "Persille", Roasted  
Suckling Pig, accompanying Vegetables; Dessert  
Buffet including a Chocolate Fountain and Bananas  
Flambé.*

8:30 p.m.-12:30 a.m. Dancing to *MIRAGE* – 8 piece band

*\$114.00 per person, includes a champagne toast at midnight*



**15<sup>TH</sup> FLOOR SAINT LOUIS ROOM**  
**for those wishing to dine and dance earlier –**  
**Jackets required**  
**Pre Fixe Choice Menu**  
**Reservations available from 6:00-10:00 p.m.**

**MENU Appetizers:** (Choose one)

Home-Made Smoked Salmon, Salmon Caviar and Brioche Toast  
OR

Assortment of New England Oysters in Half Shell, Mignonette or Cocktail  
Sauce  
OR

Chilled Terrine of Foie Gras, Porto Aspic  
(*Steamed Savoy Cabbage Stuffed with Foie Gras*)  
OR

Jumbo Lump Crab Meat, Sauce Pudeur  
OR

Assiette Nordique  
(*Gravlax Salmon, Smoked Sea Scallops & Shrimp, Caviar Sauce*)  
OR

Cesar Salad prepared table-side (for 2 or more only)  
OR

Veloute Agnew Sorrel Soup  
OR

Lobster Bisque

**Fish and Shellfish:** (Choose One)

Supreme of Arctic Char “Auberge de L’III”  
OR

Fillet of Dover Sole “Vielle France”, Champagne Sauce  
OR

Pan Seared Crab & Lobster Cake in Scallop Mousse

**Sorbet:**

Pear Williams Sorbet

*continued on back...*

**Meats:** (Choose One)

Grenadin of Venison with Poivrade Sauce and Poached Quince,  
Lingonberries, Chestnut Purée

OR

Medallions of Prime Veal, Malesherbes Sauce, Risotto Cake

OR

Rack of Lamb Persillé with Vegetable Couscous, Harissa Lamb Jus on the  
side

OR

Pan Seared Filet Mignon with Morrel & Forest Mushroom Sauce,  
Fingerling Potatoes

OR

Roast Stuffed Quail with Grape Sauce, Wild Rice

**Desserts:** (Choose One)

Crêpes Suzette made at your table (*Prepared for 2 or more*)

OR

Warm Chocolate Fondant, Vanilla Crème Anglaise

OR

Hot Soufflé Grand-Marnier

OR

Tarte des Demoiselle Tatin, Caramel Ice Cream

OR

Sautéed Bananas Flambé at your Table

OR

Orange "Jeanette"

**Friandises**

6:30-7:15 p.m.

Piano in the Lounge

7:30 p.m.-10:30 p.m.

Dancing to *THE CHASERS* – a hit for the past  
several years!

*\$114.00 per person*