

Valentine's Dinner

SAINT LOUIS ROOM
15TH FLOOR
Wednesday, February 14, 2018
\$ 95.00 per person

Every lady will be presented with a rose.
Reservations will be taken from
6:00 p.m. to 9:00 p.m.
Contact the receptionist at 314-726-1964
or reception@stlclub.com

Enjoy this wonderful prix fixe menu
with your sweetheart and your friends.
Piano music by Kara Baldus

Hors d'Oeuvres at your table

APPETIZER (choice of one)

Caramelized Butternut Squash Bisque

OR

Saint Louis Club House Smoked Salmon

Salmon Caviar, Crème Fraiche, Brioche Toasts

OR

Iberico Ham from Spain with compressed Asian Pear

OR

Terrine of Fresh New York Goat Cheese with Grilled Vegetables

Coulis of Smoked Roasted Tomatoes

OR

New England Oysters in the Half Shell with Mississippi Caviar

OR

Jumbo Shrimp Cocktail in the Shell

Pudew or Horseradish Sauce

DESSERT (choice of one)

Crêpes Suzette Prepared Tableside (for two only)

OR

Caramelized Apple "Beggar's Purse"

Dulce de Leche and Homemade Calvados Ice Cream

OR

Raspberry Mousse with Hazelnut/Chocolate Ganache

OR

Thin Warm Apple Tarte, Caramel Sauce

Homemade Maple Ice Cream

OR

Soufflé Grand Marnier

OR

Warm Chocolate Fondant

Vanilla Sauce

SECOND COURSE

Valentine's Day Salad

ENTRÉE (choice of one)

Medley of Lobster, Shrimp, Scallops, Crab and Mushrooms

over Saffron Risotto Cake

OR

Grilled Dorne of Wild Salmon,

Old-Fashion Mustard Sauce

OR

Dover Sole and Jumbo Scallops "Bretonne" (for two only)

Sautéed with Baby Shrimp, Jumbo Lump Crab Meat

and Mushrooms

OR

Roasted Long Island Duckling with Dark Cherries

Flambéed tableside with Kirsh

Minnesota Wild Rice

OR

Roast Rack of Lamb with Mustard and Parsley

Flageolet Beans, Fresh Thyme Jus

OR

Prime Veal Chop "Foyot"

Crowned with Parmesan Crust, Light Shallot Sauce

OR

Pan Seared Petite Filet Mignon "Au Champignons des Bois"

Wood Mushrooms, Morel and Cognac Sauce

Attire: Jackets for gentlemen;
comparable attire for ladies.
No shows will be billed.



SAINT LOUIS CLUB