



Executive Chef Pierre Chambrin has been an acclaimed chef for 47 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 Maitre Cuisiniers de France. He has been our chef for fifteen years.



Sous Chef Mathieu Lefebvre, the newest member to our renowned culinary staff, received his culinary arts degree in 1999. Following graduation, he worked in many of the best restaurants in France, including the three-star Michelin rated George Blanc. He also worked at Le Belvedere in Corsica, along with many upscale dining establishments in Switzerland. He came to us five years ago and was promoted to sous chef this spring.

THE SAINT LOUIS ROOM

~ LUNCH MENU ~

Daily Specials for Tuesday, March 09, 2010

SOUPS

Schumacher's Mock Turtle Soup

with sherry
cup / bowl

Cream of Corn Chowder

cup / bowl

French Onion Soup

with croutons
cup / bowl

Shrimp Creole Soup

cup / bowl

Winter Garden Vegetable Soup

cup / bowl

SANDWICH

Smoked Beef Brisket Sandwich

with monterey jack cheese, lettuce, grilled tomato
and spicy mayonnaise on semolina bread

SALAD

Antipasto Salad

with proscuitto ham, sweet coppa, sopresatta salami, rotola, mixed baby lettuce,
pepperoncini, nicoise olives, marinated artichokes and balsamic vinaigrette

EGG

Quiche Lorraine

with field greens lettuce, croutons and sherry vinaigrette

Tuesday, March 09, 2010

SEAFOOD

Braised Salmon Breval

with tomato concassée, forest mushrooms and chablis sauce

Grilled Halibut Filet St. Germain

with creamy spinach, béarnaise sauce and dauphine potatoes

Fricassee of Sea Scallops

with laughing bird shrimp, morel mushrooms, black trumpet mushrooms and green asparagus

Pan Seared 12 oz. Black Angus

Sirloin Steak "Au Poivre"

with rosti potatoes and winter garnish

Grilled Duck Breast

with fresh mozzarella cheese, tomato, avocado and provençale sauce

Dover Sole, Meunière or Grilled

with béarnaise sauce

MEATS

Pan Seared Medallions of Beef Tenderloin and Veal Loin

with morel and black trumpet mushroom sauce
and winter garnish

Pan Roasted Pork Tenderloin

with black peppercorn sauce
and asparagus fricassee

Slowly Braised Chicken Breast and Leg "Marmite" Style

with a white wine and fresh herb sauce, baby root
vegetables and potatoes vonnassienne

Pan Seared Veal Scaloppini Savoyard

with slices of prosciutto ham, veal blanquette
sauce, darphin potatoes, braised endive and
honey baby carrots

Grilled Bison Burger (6 oz)

with low-fat mozzarella cheese on a sesame roll,
served with sweet potato chips

Grilled black angus strip Steaks, Filet Mignons and Lamb Chops always available

SALADS

also available in small size with a cup of soup

Roasted Red Beet Salad

Belgian endive, poached pear, walnuts, Roquefort cheese, duck prosciutto and fresh herbs in banful vinaigrette

Warm Seafood Salad

"Saint Louis Club"

mixed field greens with warm sea scallops, jumbo shrimp and salmon diamond, salmon caviar and emulsified vinaigrette dressing

Caramelized Fruit Salad

with apples, grapes, dried cranberries, field greens, fennel and fried tofu in orange poppy seed dressing

Salmon Gravlax and Marinated Steamed Sea Scallop Salad

with baby frisee lettuce, celery leaves, celeriac remoulade, parsley aioli sauce and salmon eggs

Chef's Salad

ham, turkey, Swiss cheese, egg, tomato and black olives on mixed greens with choice of dressing

Cobb Salad

diced turkey or poached salmon, Nauvoo blue cheese, avocado, tomato, chopped egg, green onion, bacon, romaine lettuce with choice of dressing

SANDWICHES & PANINIS

Sautéed Beef Tip Tenderloin

avocado, roasted red bell pepper, cucumbers, fresh mozzarella cheese, chipotle mayonnaise in a grilled pita bread

Roasted Turkey Breast

bacon, grilled onions, tomato, Swiss cheese and Mornay sauce on toasted wheat bread

Smoked Salmon and Smoked Trout

oven roasted red onions, quail eggs and horseradish tartar sauce on toasted semolina bread, with chips

Grilled Shrimp and Pancetta

melted garlic parsley butter, confit tomatoes, Jerusalem artichokes and baby spinach on focaccia bread

Prosciutto Ham Sandwich

goat cheese, rosemary tomatoes, pepperoncinis and kalamata olive tapenade on cibatta bread

VEGETARIAN ENTREES

Canneloni of Wild Mushrooms

with ricotta cheese and "chifonade" of lettuce

Fresh Fruit Plate

seasonal fruit with choice of sorbet, low-fat cottage cheese or homemade yogurt/lime sorbet

DESSERTS

Black Forest Cake

with amarena cherries

Warm Bread Pudding

with caramel sauce

Oreo Cookie Crumb Crust Mud Pie

Warm Chocolate Macadamia Brownie

with vanilla ice cream

"Profiteroles au Chocolat"

miniature cream puffs filled with homemade Tahitian vanilla ice cream and warm valhrona chocolate sauce

Cheesecake

with strawberry sorbet and strawberry coulis

Crème Brulée

with turbinado and dark brown sugar

Today's Fresh Baked Pie

available warm with choice of ice cream

Chocolate-Filled Double Macaroon

Fresh Seasonal Berries

~ "For the Chocoholic" ~

Chocolate "Decadence"

flourless chocolate cake filled with truffle ganache,
topped with special warm chocolate fudge, served with chocolate sorbet

Chocolate Napoleon with Vanilla Sauce

~ "For the Diabetic" ~

(these desserts are made with no added carbohydrates)

Raspberry Espuma and Fresh Raspberries

Sugarless Light Tiramisu

Assorted Ice Creams, Sorbets and Sundaes also available