



*Executive Chef Pierre Chambrin has been an acclaimed chef for 48 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 Maître Cuisiniers de France. He has been our chef for sixteen 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 six years ago and was promoted to sous chef in spring 2009.*

## THE SAINT LOUIS ROOM ~ LUNCH MENU ~

Daily Specials for Thursday, July 29, 2010

### SOUPS

**Chilled Asparagus Vichyssoise**

cup / bowl

**New England Clam Chowder**

cup / bowl

**Spring Garden Vegetable Soup**

cup / bowl

**French Lentil and Duck Confit Soup**

cup / bowl

**Schumacher's Mock Turtle Soup**

with sherry  
cup / bowl

**Spicy Chicken and Wild Rice Soup**

cup / bowl

### SANDWICH

**Italian Sandwich**

proscuitto, sweet coppa, sopressata salami, rotola, fresh basil, pepperoncini, roasted red bell pepper and parmesan mayonnaise on toasted cibatta bread

### SALAD

**Jumbo Lump Crab Meat Salad**

with baby gem lettuce, avocado, fresh herbs, shallots, cucumber, peppers and roasted garlic dressing

### EGG

**Quiche Lorraine**

with bacon and caramelized onions, field greens lettuce and fresh croutons

Thursday, July 29, 2010

## SEAFOOD

### **Broiled Sea Scallops**

with flower tian vegetables and polenta cake

### **Tempura Soft Shell Crab**

with asian style vegetables, tofu and thai sauce

### **Pan Seared Boston Sole Filet Meuniere**

baby shrimp and mushroom sauce with assorted vegetables

### **Pan Roasted Monkfish**

black olive tapenade crust, parsley tarragon foam,  
braised fennel, tomato concasse  
and eggplant caviar with polenta cakes

### **Grilled Lemon Sole Filet**

crab cakes, onions, grain mustard sauce,  
with assorted summer vegetables  
and risotto croquettes

### **Dover Sole, Meunière or Grilled**

with béarnaise sauce

## VEGETARIAN ENTRÉE

### **Sautéed Fresh Potato Gnocchi**

with forest mushroom fricassee and baby spinach

## MEATS

### **Pan Seared Veal Piccata**

with caramelized endive, honey baby carrots  
and lemon caper sauce

### **Poulet de Ferme G7**

#### **"Goerge Blanc" Style**

braised free range organic chicken in white wine  
and foie gras sauce, assorted vegetables  
and potatoes vonassienne

### **Grilled Beef Skirt Steak**

with sautéed fresh mozzarella cheese,  
avocado, cherry tomatoes, fried tofu  
and balsamic sauce

### **Pan Seared Veal Sweetbread**

in almond crust, provençale ratatouille, fresh basil,  
truffle sauce and fingerling potatoes

### **Grilled Bison Burger (6 oz)**

with low-fat mozzarella cheese on a sesame roll

*Grilled Black Angus Strip Steaks, Filet Mignons and Lamb Chops always available*

## SALADS

also available in small size with a cup of soup

### **Asparagus "Bavarois"**

field greens, grilled zucchini, Montrachet goat cheese in golden purse  
with virgin olive oil, fresh herbs, shallots and banan vinaigrette

### **Mexican Style Taco Salad**

with sautéed spicy beef tenderloin tips, mixed green lettuce, corn, black beans,  
tomato salsa, guacamole, tortilla chips and cilantro lime vinaigrette

### **Warm "Saint Louis Club" Seafood Salad**

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

### **Smoked Trout and Salmon Salad**

with baby mixed lettuce, Belgium endive, radishes, creamy horseradish,  
roasted red onions, fresh croutons and emulsified vinaigrette

### **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, nauvo blue cheese, avocado,  
tomato, chopped egg, green onion, bacon and romaine lettuce  
with choice of dressing

### **Fresh Fruit Plate**

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

## SANDWICHES & PANINIS

### **Albacore Tuna "Niçoise" Salad Tartine**

with anchovies, boiled quail eggs, confit tomatoes,  
black niçoise olives on sour dough bread

### **Open Face Smoked Salmon Tartar**

capers, cornichons, tomatoes, sweet onions, salmon eggs,  
garlic and tartar sauce on French baguette

### **Bruschetta Sandwich**

roasted red bell pepper, spicy tomato salsa with jalapeño and cucumber,  
fresh mozzarella cheese, fresh basil on toasted olive bread

### **Slow Cooked Turkey Breast**

avocado, crispy pancetta, grilled yellow tomatoes,  
baby gem lettuce, homemade mayonnaise and  
sundried tomato tapenade on toasted wheat bread

### **Warm Black Forest Ham Wrap**

with melted provolone cheese, green cabbage,  
carrots, peppers, shredded iceberg lettuce and sesame seeds  
wrapped in a black bean tortilla