

CHEF SPECIALS

November 20, 2018

APPETIZERS

MUSSELS MARINIERE

DUCK TERRINE

Cornichon, Niçoise Olives

BUTTERNUT SQUASH BISQUE

Pan Seared Foie Gras

ROASTED BEET SALAD

Laura Chenel Goat Cheese, Candied Walnuts, Banyuls Vinaigrette

WELLFLEET OYSTERS

Choice of Mignonette or Cocktail

ENTRÉES

GRILLED JUMBO SCALLOPS

Pancetta Wrapped, Cuttlefish Ink Risotto, Roasted Red Bell Pepper Coulis

ROASTED CALIFORNIA SQUAB

Fingerling Potatoes, Natural Jus & Garlic Confit

SAUTEED #1 TUNA 'AU POIVRE'

Green Peppercorn Sauce

GRILLED SWORDFISH STEAK

Day Vegetable and Pommery Mustard Hollandaise Sauce

GRILLED HALIBUT FILET 'PESCADOU'

Fondant Potato

GRILLED PRIME DRY AGE SIRLOIN

Pomme Frites, Sauce Choron

GRILLED PRIME RIBEYE STEAK

Gratin Potatoes, Sauce Foyot

VEGETABLES

GRATIN POTATOES

FRESH CREAMED SPINACH

DESSERTS

GATEAU MARJOLAINE

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.



Our Executive Chef **MATHIEU LEFEBVRE** grew up in Annecy-Haute-Savoie, France, a small town in the Alps, about 30 miles from Geneva, Switzerland. Think skis, scenery and fondue!

As a young, aspiring chef, he attended culinary school and worked 18-hour days in Michelin-rated 3-star and 1-star venues (Georges Blanc & Belvédère) and La Fleur Du Lac, a restaurant rated highly on the international Gault & Millau point scale.

By 2004, Lefebvre had offers from all over the U.S. & Canada. He chose The Saint Louis Club because ... *"Our Executive Chef Pierre Chambrin, one of the world's most decorated chefs, was doing things here at the Club that no one in St. Louis had ever done. We still do,"* he says.

Now, 14 years later, Chef Mathieu has risen to what he calls, *"the top of the chain,"* and he's ready ... *more than ready.* Chef and his high-level team of 25 to 35 French and American chefs blend the best of our past -- fine French cuisine -- with the innovation and energy that will make our menus revered and relevant through another generation.

Enjoy!



THE SAINT LOUIS ROOM DINNER MENU

COLD APPETIZERS

HOUSE-SMOKED SALMON

Salmon Caviar, Capers, Red Onion,
Horseradish Espuma, Brioche

TERRINE DE FOIE GRAS

DE CANARD MAISON
Sauternes Aspic, Fleur de Sel,
Brioche

ASSIETTE DE CHARCUTERIE

Cornichon, Nicoise Olive,
Toasted Country Bread

MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)
Toast Points, Traditional Accompaniments

SHRIMP COCKTAIL

Traditional Cocktail Sauce ^{GF} or Sauce Pudeur

HOT APPETIZERS

ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic & Parsley Butter,
Toasted Baguette

PORCINI MUSHROOM &

TRUFFLE RAVIOLI

Jus De Veau Perigourdine

CREVETTES À L'ORIENTALE

Pan-Seared Jumbo Shrimp, Lemongrass, Shallots, Ginger,
Coconut Crepe Dentelle, Tomato Concasse, Frisée



SOUPS

LOBSTER BISQUE

Cognac Tableside

ONION SOUP AU GRATIN

SALADS

ORGANIC MIXED FIELD GREENS

Golden Purse of Raclette Swiss Cheese, Champagne Vinaigrette

BABY GEM LETTUCE ^{GF}

Creamy Old Mustard Dressing, Tomato & Chives

BELGIAN ENDIVE & GOLDEN APPLE ^{GF}

Walnut, Roquefort Blue, Walnut Oil Vinaigrette

SAINT LOUIS CLUB CAESAR

Prepared Tableside for Two or More

VEGETARIAN SELECTIONS

SOUP

SMOKED TOMATO BISQUE ^{GF}

FENNEL & TOMATO ^{GF / VGN}

SOUPE CAMPAGNARDE ^{GF / VGN}

Leek, Celery, Carrot, Potato

ENTRÉE

VEGETABLES EN PAPILLOTTE ^{GF / VGN}

Seasonal Vegetables, Wood Forest Mushrooms, Extra Virgin Olive Oil,
Garlic Parsley Fingerling Potatoes

MOSAIC TERRINE ^{GF / VGN}

Warm Vegetable Terrine Wrapped in Savoy Cabbage,
Soba Noodles, Shiitake Mushroom & Green Onion, Miso Broth

TARTE TATIN PROVENÇALE

Crispy Tian of Vegetables, Sundried Tomato, Black Olive Tapenade, Basil Pesto,
Green Pea & White Onion Coulis



FISH AND SEAFOOD

LOBSTER FRICASSÉE ^{GF}

Black Trumpet Mushrooms, Seasonal Baby Vegetables,
Champagne Risotto, Sauce aux Épice

PAN-SEARED LOUP DE MER ^{GF}

Artichoke Heart, Tomato, Fresh Herbs, Chablis Foam

ORGANIC IRISH SALMON ^{GF}

Sous-Vide in Extra Virgin Olive Oil, Garlic, Bay Leaf, Thyme & Lemon,
Bayaldi of Vegetables, Braised Fennel

DOVER SOLE

Seasonal Starch & Vegetables
Choice of Grilled with Sauce Béarnaise ^{GF} or Sautéed Meunière

MEAT AND POULTRY

PAN-SEARED PRIME VEAL TENDERLOIN ^{GF}

Tartouffe Terrine, Seasonal Baby Vegetables,
Morel Mushroom Sauce

ROASTED RACK OF SEMI-WILD ICELANDIC LAMB

Honey Baby Carrots Glacé, Shallot Confit, Garlic Tuile, Truffle Mashed Potatoes, Lamb Jus

DEMI MAGRET DE CANARD À L'ORANGE RÔTI

Duck Leg Confit, Belgian Endive Three Ways,
Pomme Croquette, Sauce Bigarade

BEEF FILET MIGNON

Seasonal Starch & Vegetables
Choice of Sautéed with Sauce Marchand de Vin
-or -
Grilled with Sauce Choron

6 oz Filet

8oz Filet

CHEESE COURSE

ASSORTED CHEESE PLATE

Chef's Imported Selection, Grapes, Sliced Baguette

^{VGN} = *vegan items*

^{GF} = *gluten free items. Additional items can be modified to be gluten free*

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.*

