

—CHEF SPECIALS—

December 16, 2017



White House Egg Nog



APPETIZERS

MUSSELS MARINIÈRE

HOUSE-MADE DUCK PÂTÉ

with cornichon and black olives

ROASTED BEET SALAD

with coach farm goat cheese, candied walnuts
and banyuls vinaigrette

CARAMELIZED BUTTERNUT SQUASH BISQUE

with an escalope of foie gras

HOUSE-MADE HARD-SMOKED ARCTIC CHAR

horseradish espuma and salmon caviar with brioche toast

ENTRÉES

GRILLED BLACK ANGUS RIBEYE

with sauce foyot and gratin potatoes

GRILLED SWORDFISH STEAK

with old-fashioned mustard sauce and cuttlefish risotto cake or

PAN-SEARED “AU POIVRE”

with black peppercorn sauce

PAN-SEARED PRIME VEAL TENDERLOIN

with wild mushroom cream sauce and pommes dauphine

NANTUCKET BAY SCALLOPS

with armagnac beurre blanc sauce and pearl vegetables

There are bay scallops from all over the world and then there are Nantucket Cape Scallops harvested only in Massachusetts. This is a very special product, superior to any other, and are available from November until early February.

VEGETABLES

GRATIN POTATOES

FRESH CREAMED SPINACH

DAILY DESSERT SPECIALS

GRAND MARNIER SOUFFLÉ

ORANGE MOUSSELINE AND GRAND MARINIER

with fresh berries

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**\*\*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.\*\***



Executive Chef Pierre Chambrin has been an acclaimed chef for 55 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 the Maitre Cuisiniers de France. He has been our chef for 22 years.

## THE SAINT LOUIS ROOM

### ~ DINNER MENU ~

#### APPETIZERS

##### - COLD -

#### **Home Smoked Atlantic Salmon**

salmon caviar, horseradish espuma,  
brioche toast

#### **Fresh Artichoke Bottoms**

filled with jumbo all lump crab meat  
in pudeur sauce

#### **“Assiette de Charcuterie”**

cornichons, nicoise olives,  
toasted country style bread

#### **Warm Duck Confit Frisé Salad**

wasabi coated green peas

#### **Saint Danielle Prosciutto Ham**

over compressed melon and fresh fig

#### **Malossol Missouri Caviar**

(Mississippi River Hackleback Sturgeon)  
with warm toast and garnish

#### **Shrimp Cocktail**

pudeur sauce or  
horseradish cocktail sauce

#### **Terrine of Roasted Pepper and Goat Cheese**

tomato vinaigrette

##### - HOT -

#### **Escargot Bourguignonne**

helix snails in garlic and parsley butter

#### **Porcini Mushrooms and Truffle Ravioli**

jus de veau perigourdine

#### **Pan Seared Fresh New York State Duck Foie Gras**

caramelized quince  
“Wild Turkey American Honey” sauce

## **SOUPS**

### ***Lobster Bisque***

with cognac

### ***Authentic Onion Soup au Gratin***

## **SALADS**

### ***Butter Lettuce***

poached quail egg, fried goat cheese, sherry vinaigrette

### ***Organic Mixed Field Green Lettuce***

organic apple cider vinegar dressing

### ***Bibb Gem Lettuce Salad***

with avocado and creamy shallot and herb vinaigrette

### ***Watercress, Celeriac Julienne and Red Beets***

in hazelnut oil dressing

### ***Belgian Endive and Golden Apple Salad***

walnuts and roquefort cheese

walnut oil vinaigrette

### ***Saint Louis Club Caesar Salad***

prepared tableside for 2 or more

### ***Warm Spinach Salad***

with crisp pancetta, brie cheese crostini, toasted pecans and balsamic maple dressing

**- choose traditional or modern (deconstructed) style -**

## **VEGETARIAN SELECTIONS**

### SOUP

### ***Smoked Tomato Bisque***

### ENTREE

### ***Ragout of Wood and Exotic Mushrooms and Fingerling Potatoes***

in a potato nest

## **FISH AND SEAFOOD**

### ***Whole Fresh Loup de Mer***

flambéed with pastis  
(de-boned tableside by your captain)

### ***Grilled George Bank Halibut “St. Germain”***

béarnaise sauce  
cuttlefish ink risotto

### ***Supreme of Pampano “Joinville”***

with two large shrimp

### ***Fillet of Fresh Arctic Char “Genevoise”***

braised with pinot noir sauce

### ***Dover Sole***

(grilled with béarnaise or meunière)  
assorted seasonal vegetables  
potatoes fondant

## **MEAT AND POULTRY**

### ***Medallions of Venison St. Hubert***

with chestnut and kabocha purées  
lingonberries with horseradish

### ***Roasted Rack of Semi-Wild Icelandic Lamb***

purple mashed potatoes  
rosemary lamb jus

### ***Pan Seared Prime Veal Sweetbreads “Favorite”***

with a small slice of foie gras  
mushrooms and truffle sauce

### ***Sautéed Free Range Organic Chicken “Poulet Rouge”***

etuvée “au Porto”  
mushroom mousse on the side

### ***Beef Filet Mignon***

Choose either:  
sautéed with morel and assorted mushrooms,  
cognac sauce, and fingerling potatoes  
OR  
grilled with béarnaise sauce

### ***Sautéed Wagyu Outside Skirt Steak “a L’Echalote”***

beef bone marrow flan  
dauphine potatoes

## **CHEESES**

### ***Assorted Cheese Tray***

**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.