

— CHEF SPECIALS —

July 29, 2010

APPETIZERS

RILLETTE OF RABBIT

EGGPLANT PARMESAN

WATERMELON, RADISHES AND BEETS

with feta cheese

FRESH ARTICHOKE BOTTOMS

with quail eggs and goat cheese

ENTRÉES

GRILLED SALMON BEURRE BLANC

with tomato confit and potato soufflés

ROASTED VEAL TENDERLOIN MEDALLIONS

with wood mushrooms, meurette sauce, boulangère potatoes
and baby vegetables

GRILLED PRIME RIB EYE

with assorted vegetables, béarnaise sauce
and crunchy risotto

Soft Shell Crab Meuniere

with grilled jumbo scallops, quinoa and asparagus

VEGETABLES

FRESH CREAMED SPINACH

SOUFFLÉ POTATOES

DAILY DESSERT SPECIAL

PEACH DESSERT

rice pudding, caramelized peaches, mascarpone mousse and gelee

***THE FOLLOWING DESSERTS HAVE LONGER PREPARATION TIMES
AND MUST BE ORDERED WHEN PLACING DINNER ORDER***

GRAND MARNIER SOUFFLÉ

WARM CHOCOLATE FONDANT

with rhubarb and tapioca pearl

PISTACHIO FRANGIPANE

with strawberries and homemade lemon frozen yogurt



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 Maitre Cuisiniers de France. He has been our chef for sixteen years.



Executive Sous Chef Christophe Fichet's 22-year culinary career has been dedicated to creativity and excellence in kitchens throughout the world, from delighting palates at the acclaimed Mont Cervin Palace in Switzerland to serving as executive chef of the royal family of Qatar, where he had the opportunity to prepare meals for 38 international heads of state. Christophe has been at the club for nine years.

THE SAINT LOUIS ROOM

~ DINNER MENU ~

APPETIZERS

- COLD -

Saint Louis Club Salmon Plate
smoked gravlax sushi style and fried

**Home Made Air Cured Wagyu Beef
and Imported Prosciutto Ham**
with compressed melon and watermelon 1

**Steamed Jumbo Shrimp
"a la Minute"**
grilled zucchini, goat cheese, chive vinaigrette

Jumbo Lump Crab Meat
confit orange and grapefruit, avocados, croutons

**Roasted and Fresh
Heirloom Tomatoes**
home made warm mozzarella, balsamic vinegar
and basil

**Aquacultured Malossal
Missouri Caviar**
(Mississippi River Hackleback Sturgeon)
with warm toast and garnish - market price

- HOT -

Pan Seared Moulard Duck Foie Gras
duck cannelloni, corn cremeux, toasted brioche foam

Roasted Lobster Tail
cold risotto, artichoke bottom, mustard sauce

Feuillete of Escargot Bourguignon

Calamari, Jumbo Shrimp and Vegetable Tempura
with spicy dipping sauce

SOUPS

Lobster Bisque

lobster samoussa with tarragon and lime

Cold Avocado Soup Cappuccino

yuzu biscuit, sweet ginger

Clear Asparagus Soup

"tartine" of scallops

Authentic Onion Soup au Gratin

SALADS

Butter Lettuce

poached quail egg, fried goat cheese, sherry vinaigrette

Mixed Whole Leaf Baby Lettuce

served in a parmesan bowl, with a finger crouton and choice of dressing

Bibb Gem Lettuce Salad

with avocado and creamy shallot and herb vinaigrette

Belgian Endive Salad

with golden delicious apples, walnuts, roquefort cheese and walnut oil vinaigrette

Saint Louis Club Caesar Salad

Warm Spinach Salad

with crisp pancetta, brie cheese crostini, toasted pecans and balsamic maple dressing
- **choose traditional or modern (deconstructed) style** -

VEGETARIAN SELECTIONS

APPETIZER

Cold Tomato Soup

yogurt and basil

ENTREE

Summer Vegetable Plate

vegetable puree, olive oil cake

DESSERT

Raspberry Petite Clafoutis

pistachio mascarpone cream, raspberry sorbet

FISH AND SEAFOOD

Braised Walleye Pike

roasted zucchini, ravigote garnish, egg sauce, fingerling potatoes

Roasted Jumbo Scallops

honeydew melon, cucumber, roasted red peppers, crunchy risotto, lemon grass sauterne wine emulsion

Grilled Monkfish Medallions

shrimp ravioli, roasted peppers, broccoli, quinoa, shrimp sauce

Dover Sole

(grilled with béarnaise or meunière)
confit fennel, celeriac puree, round carrots

Pan Seared Lemon Sole

glazed with aioli sauce, spinach coulis, chick peas, poached eggplant

MEAT AND POULTRY

Grilled Black Angus Sirloin Steak

foyt sauce, crispy cherry tomato, boulangere potatoes

Australian Rack of Lamb

pistachio crust, bay leaf sauce, baby vegetables, pasta gratin

Cooked on the Flame Beef Filet Mignon

morel meurette sauce, tempura jumbo green asparagus, potato "ecrasé"

Braised Prime Veal Sweetbread

served under a linguini dome, with port wine sauce, crème fraiche and shiitake mushrooms

Roasted Duck Breast

quince paste, parsley sauce, fresh morel ravioli, vegetable firework

Organic Berkshire Pork Chops

from the Ozark Mountains, with sauce charcutiere and fresh artichoke

Calf Tongue "Lucien Vannier"

spring vegetables