

— CHEF SPECIALS —

March 9, 2010

APPETIZERS

MUSSELS MARINIÈRE

FRESH ARTICHOKE BOTTOMS

with quail eggs and goat cheese

DUCK CONFIT SALAD

with watercress, frisée lettuce and roasted tomatoes

LAUGHING BIRD SHRIMP

with jumbo lump crab meat, roasted beets and blood oranges

ENTRÉES

GRILLED ARCTIC CHAR FILET

with warm gribiche sauce, corn cake and creamy spinach

PAN SEARED JUMBO SCALLOPS

with red wine meurette sauce, soufflé potatoes and celeriac puree

CASSOULET

The hearty, meat studded dish from southwestern France known as cassoulet may be the ultimate one-pot meal. A slow-simmered mix of beans, pork sausages, pork shoulder, lamb, duck confit, and garlic sausage, the specialty takes its name from the earthenware *cassole* in which it was traditionally made. The crisped bread crumb crust atop this version contrasts appealingly with the hearty stew beneath.

PRIME VEAL PICATTA

with black trumpet mushroom sauce, vegetable quinoa and butternut squash

VEGETABLES

FRESH CREAMED SPINACH

SOUFFLÉ POTATOES

DAILY DESSERT SPECIAL

APPLE CONSOMMÉ

with fresh madeline and lemongrass meringue

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

GRAND MARNIER SOUFFLÉ

THIN WARM FRENCH APPLE TART

with homemade maple ice cream

TARTLET "EMOTION"

hazelnut/chocolate ganache, whipped cream

CITRUS NAPOLEON

with caramel grand marnier

OUR VERSION OF COFFEE AND WHITE CHOCOLATE RICE PUDDING

served with hot white cocoa



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.

Executive Sous Chef Christophe Fichet's 21-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 -

Root and Winter Vegetables

cooked "en papillote", goat cheese and thyme olive oil

Marinated Chilled Jumbo Shrimp

with Mediterranean style roasted peppers

Saint Louis Club Smoked Salmon

with brioche toast and salmon caviar
(cured and cold smoked on premise using our own method, with demerara dark rum and brown sugar)

Aquacultured Malossal Missouri Caviar

(Mississippi River Hackleback Sturgeon)
with warm toast and garnish
market price

Jumbo Lump Crab Cake

with fresh artichoke bottom and lemon

Spanish Iberico Ham

with roasted pepper, tomato, and olive bread
Like the beluga or Hobe beef, "Jamón Ibérico is the ultimate of its kind. Special black pigs of the Ibérico breed, only found in Spain, are cured in a tradition that spans millennia. The result is a marbled, intense flavorful ham that has no equal.

- HOT -

Pan Seared Moulard Duck Foie Gras

coach farm goat cheese gnocchi, duck sauce

Alsacienne Tarte Flambé

flat bread, roasted onions, bacon and sour cream

Jumbo Lump Crab Meat

zucchini, lobster court-bouillon

Stir Fried Beef Tenderloin Tips and Shrimp

vegetables and miso

SOUPS

Lobster Bisque

lobster samoussa with tarragon and lime

Caramelized Butternut Squash Bisque

red port wine floating island

Wild Mushroom Consommé

pearl vegetables, stuffed macaroni

Authentic Onion Soup au Gratin

SALADS

Butter Lettuce

poached quail egg, fried goat cheese, sherry vinaigrette

Mixed Whole Leaf Baby Lettuce

with finger croutons 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

VEGETARIAN SELECTIONS

APPETIZER

Roasted Tomatoes

smoked goat cheese, pine nuts and onions

ENTREE

Sweet Onion Fondant

crispy dough, morel mushrooms, hazelnuts and olive tapenade

DESSERT

Grapefruit Petite Clafoutis

compari mascarpone cream, blood oranges

FISH AND SEAFOOD

Toasted Lobster Ravioli

scallops, lobster tail, parmesan sauce, pumpkin seeds, broccoli

Braised Loin of George Bank Cod

frog legs, curry sauce, lime, black trumpet mushrooms, leeks, crunchy bread

Grilled Steel Head Salmon Fillet

artichoke sauce, laughing bird shrimp, assorted vegetables, Asian bun

Dover Sole

(grilled with béarnaise or meunière)

spinach flan, fava beans, carrots and asparagus

Supreme of Atlantic Halibut

lightly sautéed with stuffed tumeric potato, apple cider sauce and beets

MEAT AND POULTRY

Pan Roasted Prime Veal Chop "Foyot"

with reggiano parmesan crust, shallot jus, confit carrots and fresh herbs,
served with quinoa and vegetables

Australian Lamb Two Ways

grilled double chops and slow cooked lamb fondant,
oregano sauce, lemon grass, corn cake

Sautéed Beef Filet Mignon

morel fricassée, brandy cream sauce, potato terrine, braised acorn squash

Grilled Prime Beef Rib Eye

spiced sauce, boulangere potatoes, sunchokes

Roasted California Squab

foie gras sauce, gnocchi potatoes and creamy spinach

Braised Veal Sweetbread

risotto, truffles, black sesame seeds, butternut squash veloute

Roasted Venison Loin

poached pear in burgundy, red cabbage puree, black cherry sauce,
chestnuts and savoy cabbage