

CHEF SPECIALS

August 17, 2018

APPETIZERS

MUSSELS MARINIÈRE

CHILLED ASPARAGUS VICHYSOISE

HEIRLOOM TOMATOES

House Made Fresh Mozzarella, Basil,
Aged Balsamic Vinegar, Extra Virgin Olive Oil

ENTRÉES

GRILLED JUMBO SCALLOPS

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

MAINE LOBSTER

Out Of Shell, Pearl Vegetables, Rice Pilaf, Late Harvest Riesling Sauce

PAN SEARED SOFTSHELL CRABS

Fondant Potato, Sauce Meuniere

KING SALMON FILET

Choice Of

Grilled With Sauce Béarnaise *OR* Braised 'Breval'

BRAISED SWORDFISH STEAK 'VERA CRUZ'

Tomato, Caper, Raisin, Jalapeño

GRILLED PRIME DRY AGE SIRLOIN

Pommes Allumettes, Sauce Choron

GRILLED BLACK ANGUS RIBEYE

Gratin Potatoes, Sauce Foyot

VEGETABLES

SIDE OF GRATIN POTATOES

FRESH CREAMED SPINACH

DESSERT

GRAND MARNIER SOUFFLÉ

APPLE MOUSSE

*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.*





THE SAINT LOUIS ROOM DINNER MENU

COLD APPETIZERS

HOUSE SMOKED SALMON

Salmon Caviar, Horseradish Espuma,
Brioche

FRESH ARTICHOKE BOTTOMS

Jumbo Lump Crab, Frisée,
Pudeur Sauce

“ASSIETTE DE CHARCUTERIE”

Cornichon, Nicoise Olive,
Toasted Country Bread

MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)
Toast Points, Traditional Garnish

SPANISH IBERICO HAM

Compressed Asian Pear

WARM DUCK CONFIT SALAD

Frisée, Wasabi Coated Green Peas

SHRIMP COCKTAIL

Choice of Pudeur or Traditional Cocktail Sauce

CHAMPAGNE POACHED PEACH

Fresh Seasonal Fruit

HOT APPETIZERS

ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic & Parsley Butter,
Toasted Baguette

PORCINI MUSHROOM & TRUFFLE RAVIOLI

Jus De Veau Perigourdine

PAN-SEARED NEW YORK STATE FOIE GRAS

Caramelized Fig, “Wild Turkey American Honey” Sauce



PIERRE CHAMBRIN | EXECUTIVE CHEF

Pierre Chambrin has been a chef for 54 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 four-star Maison Blanche in Washington, D.C. in 2008 Pierre was named Chef of the Year by the Maître Cuisiniers de France. He has been our chef for twenty-three years.



SOUPS

LOBSTER BISQUE

Cognac Tableside

ONION SOUP AU GRATIN

SALADS

BUTTER LETTUCE

Poached Quail Egg, Fried Goat Cheese, Sherry Vinaigrette

ORGANIC MIXED FIELD GREENS

Organic Apple Cider Vinaigrette

BIBB GEM LETTUCE

Avocado, Creamy Shallot & Herb Vinaigrette

WATERCRESS, CELERIAC, RED BEETS

Hazelnut Oil Dressing

BELGIAN ENDIVE & GOLDEN APPLE

Walnuts, Roquefort Cheese, Walnut Oil Vinaigrette

SAINT LOUIS CLUB CAESAR

Prepared Tableside for Two or More

WARM SPINACH

Crisp Pancetta, Brie Cheese Crostini, Toasted Pecans, Balsamic Maple Dressing

- Choose Traditional or Modern (Deconstructed) Style -

VEGETARIAN SELECTIONS

SOUP

SMOKED TOMATO BISQUE

ENTRÉE

RAGOUT OF WOOD & EXOTIC MUSHROOMS

Fingerling Potato, Potato Nest "Gaufrette"



FISH AND SEAFOOD

MONKFISH "AMORICAINE"

Lobster Reduction

GRILLED NORTH ATLANTIC HALIBUT "ST. GERMAIN"

Cuttlefish Ink Risotto, Sauce Béarnaise

SUPREME OF POMPANO "CZARINE"

Caviar, White Wine Cream Sauce

ARCTIC CHAR FILLET

Rice Paper, White Mushroom, Carrot Julienne, Fresh Herbs, Lime-Ginger Beurre Blanc

DOVER SOLE

Fondant Potato

Choice of Grilled with Sauce Béarnaise or Sautéed Meunière

MEAT AND POULTRY

BRAISED PRIME VEAL SWEETBREADS "MONTGLAS"

Black Truffle, Foie Gras, Madeira Sauce

ROASTED RACK OF SEMI-WILD ICELANDIC LAMB

Merguez, Vegetable Couscous, Harissa-Lamb Jus

SAUTÉED PRIME VEAL CHOP "FOYOT"

Parmesan Crust, Potatoes Saladaise, Bercy Sauce

PAN-SEARED MAGRET OF MOULARD DUCK

Kumquat, Wild Rice, Sauce Bigarde

BEEF FILET MIGNON

Fingerling Potatoes

Choice of Pan-Seared with Morel Mushroom Cream Sauce or Grilled with Sauce Béarnaise

GRILLED "COLD SMOKED" BLACK ANGUS SIRLOIN

Dauphine Potatoes, Chimichurri

CHEESES

ASSORTED CHEESE PLATE

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.

