

CHEF'S CORNER

JUNE 2010

Help Us Help You!



My culinary staff and I, along with the captains and servers, strive to ensure that your dining experiences at the Club are the best that they can be each and every time. The menu is regularly updated to keep it new and interesting, while incorporating fresh, seasonal items. We take great pride in the finished product offered and the style of service. We want you to be pleased and to return for more!

So it is important for us to know when something about your meal is less than what you expected. The only way we can rectify a problem is to know about it as it occurs.

If you tell us about it, even the next day, we're unable to fix it. But if you tell us when presented

that your steak is over or under cooked, or that your fish entrée is not prepared to your liking, we can see the problem first hand and correct it. So, if you have an issue, please tell your captain that evening and he can relay the information to the kitchen.

While we are always open to your comments; the sooner the better!

Thanks, Pierre

A handwritten signature in black ink that reads "Pierre" with a stylized flourish underneath.



SAINT LOUIS CLUB