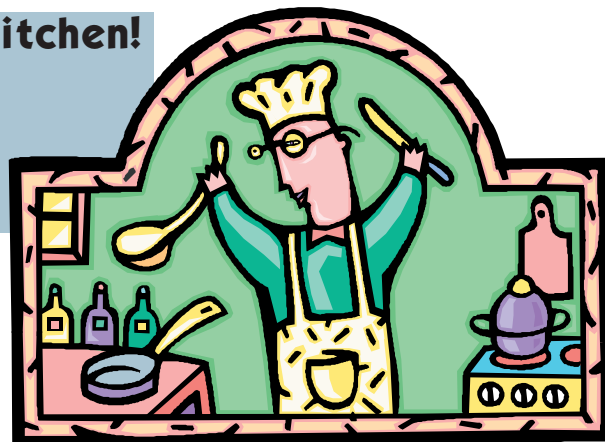


Annual Kitchen Buffet — VIP tour of the kitchen!

Friday, August 27, 2010
Saint Louis Room and Kitchen, 15th floor
6:30– 9:30 p.m.
\$61.00



This is your opportunity to peek into the Saint Louis Club kitchen where all the wonderful meals you enjoy at the Club are created. Our chefs will assist you through the buffet lines as they demonstrate their skills in preparing the dishes you love. Enjoy harp accompaniment through the buffet.

SOUPS:

Melon with Riesling; Gazpacho; Provencale Fish Soup

SALADS and COLD ITEMS:

Smoked Salmon; Watermelon and Fruit Salad
Caesar Salad; Spinach Salad, Chicken Salad; Devilled Eggs
Sliced Heirloom Tomatoes with Mozzarella Cheese, Basil and Balsamic Vinegar Dressing
Beef Carpaccio; Shrimp Salad; Eggplant with Goat Cheese
Calamari Salad with Roasted Peppers; Melon with Port Wine
Mixed Field Greens with Scallions, Garlic, Pear Tomatoes
Cheese and Fruit Board; Nicoise Salad; Vitello Tonnato
Medallions of Salmon with Sauce Verte

CHARCUTERIE STATION

PEKING DUCK STATION

SEAFOOD:

Assorted Grilled Fish, Beurre Blanc Sauce with Saffron, Basil and Tomatoes
Flambéed Shrimp "Louis XVI"
Soft Shell Crab Tempura
Blackened Fish Fillets

MEATS:

Prime Rib, Beef Jus
Yorkshire Pudding
Rotisserie Cornish Hen
Mixed Grill of: Lamb Chops, Filet Mignon Brochettes, Chicken Breasts, Half Cornish Hens
Veal Picatta

VEGETABLES:

Tian of Zucchini and Eggplant, Potatoes Duchesse, Golden Polenta Cakes,
Fried Green Tomatoes, Grilled Mushrooms and Yellow Squash

DESSERTS

Fruit Flambé, Made-to-Order Ice Cream Cones, Sundaes with Homemade Ice Cream,
Soufflés Arlequin (Grand-Marnier & Chocolate), Tuxedo Strawberries, Tranche Napolitaine

*Dress: Jackets for gentlemen; appropriate comparable attire for ladies
To make your reservation call 314-726-1964. Cancellations and no shows after August 25 will be billed.*