

SAINT LOUIS ROOM

CHEF SPECIALS

April 18, 2019

APPETIZERS

SMOKED SHRIMP & SCALLOPS

Horseradish Cream, Caper,
Red onion

DUCK TERRINE

Cornichon, Nicoise Olives,
Toasted Baguette

GRILLED SMOKED QUAIL

Endive, Greens, Walnut Vinaigrette

IBERICO HAM

Compressed Asian Pear

ENTRÉES

LOBSTER FRICASSÉE

Out of Shell, Late Harvest Riesling Sauce

BLACK MOREL & RAMP RAVIOLI

Fresh Black Morels, Ramps, Asparagus, Tomato,
Vermouth-Parmesan Cream Sauce

PAN ROASTED AHI TUNA

Diced Vegetables, Extra Virgin Olive Oil

GRILLED PRIME DRY AGED

STRIPLOIN

Aged in House, Sauce Béarnaise

BRAISED RED GROUPER

Parsley-Chablis Sauce

GRILLED PRIME RIBEYE STEAK

Potatoes au Gratin, Sauce Foyot

GRILLED JUMBO SCALLOPS

Pancetta Wrapped, Risotto Croquettes,
Red Bell Pepper Coulis

PAN SEARED MOULARD

DUCK BREAST

Caramelized Orange, Orange Gastrique

SIDES

STEAMED ASPARAGUS W/ HOLLANDAISE

FRESH CREAMED SPINACH

POTATOES AU GRATIN

DESSERTS

CHOCOLATE FONDANT

Crème Anglaise

*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*



Our Executive Chef **MATHIEU LEFEBVRE** grew up in Annecy-Haute-Savoie, France, a small town in the Alps, about 30 miles from Geneva, Switzerland. Think skis, scenery and fondue!

As a young, aspiring chef, he attended culinary school and worked 18-hour days in Michelin-rated 3-star and 1-star venues (Georges Blanc & Belvédère) and La Fleur Du Lac, a restaurant rated highly on the international Gault & Millau point scale.

By 2004, Lefebvre had offers from all over the U.S. & Canada. He chose The Saint Louis Club because ... *"Our Executive Chef Pierre Chambrin, one of the world's most decorated chefs, was doing things here at the Club that no one in St. Louis had ever done. We still do,"* he says.

Now, 14 years later, Chef Mathieu has risen to what he calls, *"the top of the chain,"* and he's ready ... *more than ready.* Chef and his high-level team of 25 to 35 French and American chefs blend the best of our past -- fine French cuisine -- with the innovation and energy that will make our menus revered and relevant through another generation.

Enjoy!



THE SAINT LOUIS ROOM DINNER MENU

COLD APPETIZERS

CHILLED HALF LOBSTER

Mango-Avocado-Cilantro Tartare, Grapefruit,
Lemon Thyme Dressing

MISSOURI CAVIAR

(Mississippi River Hackleback Sturgeon)
Toast Points, Traditional Accompaniments

HOUSE-SMOKED SALMON

Salmon Caviar, Capers, Red Onion,
Horseradish Espuma, Brioche

SHRIMP COCKTAIL

*Choice of Traditional Cocktail Sauce ^{GF}
or Sauce Pudeur*

DUCK CONFIT

Frisée Lettuce, Fried Quail Egg,
Croutons, Warm Sherry Vinaigrette

ASSIETTE DE CHARCUTERIE

Cornichon, Mixed Olives,
Toasted Country Bread

HOT APPETIZERS

ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic & Parsley Butter,
Toasted Baguette

PORCINI MUSHROOM &

TRUFFLE RAVIOLI
Jus De Veau Perigourdine

PAN SEARED HUDSON VALLEY FOIE GRAS

Caramelized Baby Pear, Aged Balsamic,
Toasted Brioche



SOUPS

LOBSTER BISQUE

Cognac Tableside

ONION SOUP AU GRATIN

SALADS

ORGANIC MIXED FIELD GREENS

Golden Purse of Raclette Swiss Cheese, Champagne Vinaigrette

BABY GEM LETTUCE

Fried Goat Cheese, Green Asparagus, Sherry Vinaigrette

BELGIAN ENDIVE & GOLDEN APPLE ^{GF}

Walnut, Roquefort Blue, Walnut Oil Vinaigrette

SAINT LOUIS CLUB CAESAR

Prepared Tableside for Two or More

VEGETARIAN SELECTIONS

SOUP

ROASTED RED BELL PEPPER & TOMATO BISQUE ^{GF}

SPRING MINISTRONE ^{GF}

Flageolet Beans, Fresh Basil

SOUPE CAMPAGNARDE ^{GF | VGN}

Leek, Celery, Carrot, Potato

ENTRÉE

MEDITERRANEAN RISOTTO

Baby Spinach, Sundried Tomato, Kalamata Olive,
Crispy Eggplant, Zucchini & Yellow Squash

RAGOUT OF ASIAN MUSHROOMS ^{GF | VGN}

Pan Seared Tofu, Vegetable, Rice & Soba Noodles,
Miso Broth



FISH AND SEAFOOD

Accompanied by Chef's Selection of Starch & Vegetables

CRISPY HALIBUT "BONBON"

Golden Purse, Black Olive Tapenade, Tomato Confit, Fennel Two Ways

PAN ROASTED LOUP DE MER

Mediterranean Sea Bass Deboned & Flambéed Tableside, Anise Beurre Blanc

DOVER SOLE

Choice of Grilled with Sauce Béarnaise^{GF} or Sautéed Meunière

MEAT

Accompanied by Chef's Selection of Starch & Vegetables

BRAISED PRIME VEAL SWEETBREADS

Forest Mushroom Fricassée, Golden Potato Ring, Madeira Sauce

PAN ROASTED RACK OF AUSTRALIAN LAMB

Merguez Sausage, Couscous, Garbanzo Beans, Tourné Vegetables, Harissa Lamb Jus

BEEF FILET MIGNON

Choice of Sautéed with Foie Gras & Truffle Sauce

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Grilled with Sauce Choron^{GF}

6 oz Filet

8oz Filet

CHEESE COURSE

ASSORTED CHEESE PLATE

Chef's Selection, Grapes, Sliced Baguette

VGN = vegan items

^{GF} = gluten free items. Additional items can be modified to be gluten free

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.

