

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 ... *“We were doing things at the Club that no one in St. Louis had ever done,”* he says.

Now, 19 years later, Chef Mathieu has risen to what he calls, *“the top of the chain,”* commanding our 8,000 sq. foot kitchen to tackle the Club’s 2,100 events per year with efficiency and French flair.

Chef has taken what he learned from his Michelin roots in France and has added his own 21st-Century innovations and energy.

Chef’s high-level team of 15 to 25 French and American chefs blend the best of our past -- fine French cuisine -- with and fresh, multi-course menus to please our region’s most discerning diners.

Bon Appetit!

SAINT LOUIS ROOM

SEASONAL TASTING MENU

Chef's Winter Tasting Menu

SMOKED SALMON

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

FOIE GRAS TERRINE

Sauternes Aspic, Fleur de Sel, Brioche Toast

BUTTERNUT SQUASH BISQUE ^{GF/VEG}

Mascarpone Cheese

VEAL SWEET BREADS ^{GF}

Chestnuts, Jus Corsé

RED GROUPER 'BOUILLABAISE'

Mussels, Sea Scallops, Rouille Sauce, Croutons

SQUAB

Jus Corsé

YOUNG RABBIT ^{GF}

Morel Cream Sauce

CHEESE PLATE

Chef's Selection, Grapes, Baguette

MONT BLANC

*Chestnut Mousse, Blackcurrant Gelée, French Meringue,
Sugar Dough Biscuit, Silver Sheet*



SAINT LOUIS ROOM A LA CARTE MENU

First Course

JUMBO SHRIMP COCKTAIL ^{GF}

Traditional Cocktail or Sauce Pudeur

SMOKED SALMON

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

FOIE GRAS TERRINE

*Sauternes Aspic, Fleur de Sel,
Brioche Toast*

CLASSIC CAESAR

*Romaine Lettuce, White Anchovy,
Croutons, Parmesan*

WINTER SALAD ^{GF/VEG}

*Organic Field Greens, Caramelized Apples,
Red Quinoa, Dried Cranberries, Feta,
Walnuts, Walnut-Red Wine Vinaigrette*

BABY GEM SALAD

*Goat Cheese Croquettes, Roasted Tomatoes,
Avocado, Balsamic Vinaigrette*

CAVIAR

*Traditional Accompaniments
Missouri Hackleback
Siberian Osetra*

Second Course

BUTTERNUT SQUASH BISQUE ^{GF/VEG}

Mascarpone Cheese

LOBSTER BISQUE

Cognac Tableside

ESCARGOT BOURGUIGNONNE

*Helix Snails, Garlic-Parsley Butter,
Toasted Baguette*

PORCINI & TRUFFLE RAVIOLI

Truffle-Veal Jus

VEAL SWEET BREADS ^{GF}

Chestnuts, Jus Corsé

SAINT LOUIS ROOM A LA CARTE MENU

Main Course

*{All Entrees Accompanied by Carrot & Ginger Purée, Mushroom Stuffed Nappa Cabbage and
Pomme Dauphine}*

PITHIVIER ^{VEG}

*Du Puy Lentils & Wild Rice,
Vegetable Brunoises,
Port Wine-Morel Cream Sauce*

FILET 'ROSINI'

*6oz Cut, Seared Foie Gras,
Black Truffle Sauce*

SQUAB

Jus Corsé

YOUNG RABBIT

Morel Cream Sauce

RED GROUPER 'BOUILLABAISE'

*Mussels, Sea Scallops,
Rouille Sauce, Croutons*

WALLEYE PIKE

*Mushroom Scales,
Parsley-Champagne Sauce*

DOVER SOLE 'BRETONNE'

*Jumbo Shrimp, Breadcrumbs,
Morel Mushrooms, Parsley, Sauce Meuniere*

AUSTRALIAN LAMB LOIN

*Pistachio Encrusted,
Garlic-Rosemary Jus*

Dessert Course

SMORES ^{GF}

*Grand Cru Dark Chocolate Sticks, Chocolate Mousse, Speculoos Crackers,
Torched Vanilla Marshmallow, Hickory & Oak Smoke*

GRAND MARNIER SOUFFLÉ ^{NE/GF}

*Powdered Sugar,
Crème Anglaise*

PUMPKIN SOUFFLÉ ^{NE/GF}

*Cinnamon-Powdered Sugar,
Crème Anglaise*

VIN CHAUD

*Orange Mousse, Gingerbread Cake,
Mulled Wine Aspic, Ruby Chocolate Tuile,
Honey & Ginger Ice Cream, Ginger Chips*

MONT BLANC

*Chestnut Mousse, Blackcurrant Gelée,
French Meringue, Sugar Dough Biscuit,
Silver Sheet*

CHEESE PLATE

Chef's Selection, Grapes, Baguette

^{VGN} = vegan items

^{VEG}=vegetarian items. Certain items can be modified to be vegan

^{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.