

PANORAMA

SAINT LOUIS ART MUSEUM

LUNCH

SEASONAL, LOCAL
INGREDIENTS

FRENCH-ITALIAN
INFLUENCED

ST. LOUIS HOSPITALITY

DRINKS & COCKTAILS 7

BLUEBERRY RUMSMASH

blueberries, lemon juice, rum, ginger ale

PIMM'S CUP

Pimm's No. 1 Cup, lemonade, lemon,
cucumber

TRADITIONAL BLOODY MARY

house-made bloody Mary, Tomolives

AMERICANO

Campari, sweet vermouth, club soda

SLAM

blood orange juice, sparkling wine

Executive Chef & General Manager—

Ivy Magruder

Autumn Menu—Lunch 2018

Our Local Partners

Bob's Seafood, Companion Bakery,
Double Star Farms, Fox River Dairy,
Kaldi's Coffee, Living Waters,
Ozark Forest Mushrooms, Raincrow Ranch,
Serendipity, Wenneman's

APPETIZERS

SOUP OF THE DAY 6

CLASSIC FRENCH ONION SOUP 7
brioche, gruyere

ROASTED ROOT VEGETABLE SOUP 6 V G
crispy leeks, herb oil

APRICOT-ALMOND BRIE 9 V
hibiscus-merlot reduction, grilled baguette

LOCAL CHARCUTERIE PLATE 14
olive spread, pepperoncini, grilled bread

STEAMED CLAM-MUSSELS 14
fennel-saffron-garlicbroth, grilled
baguette

MUSHROOM-PEA ARANCINI 10
stewed tomato-ragu shaved parmesan

REGIONAL ARTISAN CHEESES 12 V
fig jam, tomato chutney, crusty bread

SALADS

CAESAR SALAD 9
romaine hearts, herb brioche croutons, shaved
Parmesan add chicken 4
add shrimp 6

AUTUMN SQUASKALE 14 G V
blue cheese, pepita, maple-rosemary vinaigrette

POACHED PEAR-SPINACH SALAD 10 G V
pomegranates, sunflower seeds, goat cheese, sweet
onion vinaigrette

GRILLED CHICKEN WALDORF 13 G
herb-marinated chicken, tender butter bibb lettuce,
grapes, apples, sweet candied walnuts

DAILY 3 COURSE PRIX FIXE MEAL 25
ask your server for details; cannot split or share

V-vegetarian G-made without gluten-containing ingredients

ENTREES

SEARED SALMON 19 G
sweet pea—potato puree, wilted leeks, braised fennel, European
yogurt sauce

BONE-IN CHICKEN BREAST 14
seasonal white bean, dried cherries, bacon, orange-herb glaze

SEASONAL QUICHE 14
fresh local ingredients; ask your server for details

GRILLED EGGPLANT NAPOLEON 14
Ozark Forest Mushrooms, roasted red peppers,
goat-cheese, basil-mint oil

AUTUMN ZUCCHINI, KALE & MUSHROOM 13 V
creamy goat-cheese polenta, romesco sauce

GRASS FED BEEF TENDERLOIN 18 G
blue cheese matire d' butter, mashed potatoes, asparagus

VEAL PARMESAN 18 G
spinach pesto fettuccini

SANDWICHES

*sandwiches include choice of chips, caramelized cauliflower with toasted
almond and honey drizzle, Brussels sprouts, or snap peas*

GRILLED PIMENTO CHEESE 12 V
Ozark Forest Mushrooms, spinach, tomato soup dipping sauce

SMOKED TURKEY MELT 14
braised peppers-onions, creamy-tomato-horseradish aioli, pepper
jack cheese

VEGETARIAN BURGER 14
white wine braised peppers-onions, vegan herb mayonaise

RAINCROW RANCH BURGER 14
house bacon, sunny side up egg, herb aioli,
Marcoat Topsy Cheddar cheese brioche roll

CHILLED TUNA NICOISE WRAP \$13
traditional accompaniments

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

PANORAMA

SAINT LOUIS ART MUSEUM

DESSERT MENU

L'OPRA 9

roasted hazelnut crème anglaise

BLONDIE BREAD PUDDING 9

toasted walnut-whiskey caramel

PUMPKIN CHEESECAKE 8

bruleed marshmallow fluff, pepitas

LEMON PANNA COTTA 8

raspberry gelee

NEOPOLITAN PARFAIT 8

flourless chocolate cake, chunky strawberry mousse

FEATURED SERENDIPITY ICE CREAM AND SORBET 6 ask your server

REGIONAL ARTISAN CHEESES 12 fig jam, tomato

chutney, crusty bread

COFFEE, DECAF, TEA, ESPRESSO, CAPPUCINO, IRISH COFFEE

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SPARKLING

Gruet NV Rose, New Mexico, 8/34

Gruet NV Brut, New Mexico, 8/34

Gloria Ferrer NV Brut Sonoma, CA, 44

Nicolas Feuillotte Brur Reserve, Champagne, FR, S2

WHITE

Benvolio Pinot Grigio, Grave del Friuli, IT 2014 8/11/30

Matua Sauvignon Blanc, Marlborough, NZ III 4 9/12/34

Michel Picard Vouvray, Loire Valley, FR 2013 9/12/34

St. James "Pioneer White," St. James, MO, III 3 6/9/25

Jekel Riesling, Monterey, CA 2012 9/12/34

HIP, Chardonnay, Columbia Valley CA 20U 9/12/34

Wente, Chardonnay, Livermore Valley, CA W13 9/12/34

Director's Cut Chardonnay, Russian River Valley, CA 2013 42

George Dubeuf Pouilr.-Fuisse, Burgundy, FR 48

Au Bon Climat Pinot Blanc/Pinot Gris, Central Coast, CA, 2012 31

ROSE

Dastionich Rosato Di Refosco, Cividale del Friuli, IT, 2014 39

RED

Willaim Hill Pinot *Noir*, Central Coast, CA 2013 9/12/34

Laforet Pinot Noir, 2013 Burgundy, FR 2013 42

Troublemaker GSM, Central Coast, CA 2012 9/12/34

Francis Ford Coppola Votres Sante, Pinot Noir, Monterey, CA 2013 9/12/34

HIP Merlot, Columbia Valley, WA 2012 7/10/29

Bocelli Sangiovese, Tuscany, IT 2013 9/12/34

Ramsay Cabernet Sauvignon, North Coast 2013 9/12/34

Bonterra Cabernet Sauvignon, Mendocino CA 2014 9/12/34

St. James "Pioneer Red," Ozark Mtns. St. James, MO, 2013 6/9/25

Zaca Mesa, Syrah, Santa Ynez Valley, CA 2010 9/12/34

BEER

Budweiser, Bud Light 5

Schlafly Pale Ale, Seasonal 6

Stella Artois 6

COCKTAILS AVAILABLE
Ask your server for available
brands

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APPLE-CINNAMON STUFFED FRENCH TOAST 12

vanilla crème anglaise, Wenneman's pork sausage

BASIL-CREAM CHEESE SCRAMBLED EGGS 11

cage-free eggs, red potato candied-onion hash, applewood-
smoked bacon, butter & jams, multi-grain toast

STEAK & EGGS 19

grilled 4oz. filet, scrambled eggs, potatoes, multi grain toast,
creamy butter & jam

SOUTHERN SHRIMP & GRITS 13 G

andouille sausage, bacon, fresh herbs, smoked gouda

HOUSE MADE BELGIAN WAFFLE 14

local maple syrup, basil-cream cheese scrambled eggs,
applewood-smoked bacon

SLAM FRITTATA 13 V G

eggs, mushrooms, roasted peppers, kale, cheddar cheese,
charred-tomato coulis

CHAMPAGNE BENEDICT 14

split croissant, poached eggs, spinach, fresh mozzarella,
champagne hollandaise, choice of: crab cakes, smoked
salmon, or applewood-smoked bacon

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