



Good luck, and
the best to you
always,
Duff

Dinner

7.50

Celery Hearts Green and Ripe Olives

Fruit Cup Peppermint

Cream Andalouse

Young Capon Poele Bonne Maman

or

Roast Prime Ribs of Beef

Pommes O'Brien Asparagus Tips Mimosa

Salad Romaine

Frozen Smile

Petits Fours

Demi-Tasse

May we suggest one of the Superb Wines from our Cellars

Monday, May 2, 1949

Minimum Check 3.00 Per Person, Plus Usual Couvert Charge of 2.00 After 9 o'Clock

La Carte du Jour

Hors d'Oeuvres

Imported Pate de Foie Gras 3.50
V-8 Cocktail .45
Honeydew Melon 1.00
Fruit Supreme Bacardi 1.00
Nova Scotia Smoked Salmon 1.75

Little Neck Clams .75
Red Tomato Juice .40
Watermelon Relishes .60
Cornets of Prosciutto Ham (3) 1.20
Canapes Assortis 1.25, with Caviar 1.75

Fresh Beluga Caviar 4.00
Clam Juice .50
Sea Food Cocktail 2.25
Esturgeon (3) 2.00
Bowl of Relishes .75

Potages

Consomme Paysanne .50
Cold Cream Vichyssoise .55

Onion Gratine .75

Cream Andalouse .55
Jellied Madrilene .50

Poissons

Filet of English Sole Bonne Femme 3.00
Frog Legs Provencale 3.00

Whole Pompano Amandine 3.25

Broiled Brook Trout with Cepes 3.25

Lobster Parisienne with Wild Rice 3.50

Terrapene Maryland 4.00

Entrees

Escalopines de Veau Piemontaise 3.00
Poussin Vert-Pre 3.00

Breaded Lamb Chops Marechale 3.75

Whole Rack of Lamb Mascotte (for 3) 9.50

Roast Pheasant (55 min.) for two, 10.00, for three, 12.50

Grillades

Chateaubriand Grilled, Bearnaise Sauce, Souffle Potatoes (for two, 25 min.) 14.00

Filet Mignon (15 min.) 6.50

Double Loin Lamb Chop (25 min.) 3.20

Lamb Chops (15 min.) 3.50

Prime Sirloin Steak, (20 min.) 6.00

Spring Chicken Colbert, Whole (25 min.) 5.50

Whole Broiled Lobster (25 min.) 6.50

Cold Buffet

Maine Lobster Salad 3.25
Crab Flakes Salad 2.25

Chicken Salad 2.50

Terrine of Pheasant 3.00
Baked Ham with Jelly 1.70

Legumes

Broiled or Creamed Mushrooms 1.00

Fresh Creamed Corn .65

Fresh String Beans .70

Creamed Spinach .60

Broccoli .65

Fresh Asparagus .85

New Peas .65

Souffle Potatoes 1.00

French Fried .40

Baked .40

Creamed .50

Saute .50

Lyonnais .50

Salades

Romaine .60

Alligator Pear .95

Lettuce .65

Mixed Green .75

Entremets

Crepe Suzette 2.00

Coupe Frou-Frou .85

Cherry Jubilee 2.00

Frozen Eclair .65

French Pastry .50

Assorted Fruit Pies .45

Broadway Cheese Cake .60

French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate .65

Sherbets: Lemon, Lime, Raspberry .50

Petits Fours .40

Fruits

Grapes .70

Pear .60

Apple .50

Your Favorite Cheese .75

Coffee (Pot) .45

Demi Tasse .25

Golden Guernsey Milk .30

Tea .45

Iced Tea .45

Iced Coffee .45

Bread and Butter .25