



# Dinner

7.50

*Celery Mixed Olives*

*Shrimp Cocktail*

*Cream St. Germain*

*English Sole Glazed Marguery*

or

*Roast Sirloin of Beef Portugaise*

or

*Breast of Guinea Hen Strasbourgeoise*

*Potatoes Dauphinoise Buttered String Beans*

*Salad Panachee*

*Bombe Nelusko*

*Petits Fours*

*Demi-Tasse*

*May we suggest one of the Superb Wines from our Cellars*

Monday, April 25, 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  
Cape Cod Oysters .80  
Fruit Supreme Bacardi 1.00  
Nova Scotia Smoked Salmon 1.75

Little Neck Clams .75  
Cornets of Prosciutto Ham (3) 1.20  
Canapes Assortis 1.50

Fresh Beluga Caviar 4.00  
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  
Double Loin Lamb Chop (25 min.) 3.20  
Spring Chicken Colbert, Whole (25 min.) 5.50

Lamb Chops (15 min.) 3.50

Filet Mignon (15 min.) 6.50

Prime Sirloin Steak, (20 min.) 6.00

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  
Creamed Spinach .60  
Souffle Potatoes 1.00  
Creamed .50

Fresh Creamed Corn .65

Broccoli .65

Fresh Asparagus 1.25

French Fried .40

Saute .50

Fresh String Beans .70

New Peas .65

Baked .40

Lyonnaise .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

Petits Fours .40

Sherbets: Lemon, Lime, Raspberry .50

## Fruits

Grapes .70

Pear .45

Apple .40

Your Favorite Cheese .75

Coffee (Pot) .45

Demi Tasse .25

Tea .45

Golden Guernsey Milk .30

Iced Tea .45

Bread and Butter .25

Iced Coffee .45