



*Shamrock Champagne Cocktail 1.50*

## Dinner

7.50

*Iced Celery, Green Olives and Pickles*

*Shrimp Cocktail*

*Cream of Broccoli*

*Aiguillette of Duckling Montmorency*

or

*Saddle of Spring Lamb, Mint Sauce*

or

*Broiled Sirloin Steak Henri IV*

*Baked Potato Peas Paysanne*

*Romaine and Tomato Salad*

*Biscuit Glace Frascatti*

*Petits Fours*

*Demi-Tasse*

No Substitution

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

Monday, June 13, 1949

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

## La Carte du Jour

### Appetizers

Imported Pate de Foie Gras 3.50  
V-8 Cocktail .35  
Red Melon Balls au Kirsch 1.00  
Fruit Supreme Bacardi 1.00  
Nova Scotia Smoked Salmon 1.75

Red Tomato Juice .35  
Watermelon Relishes .60  
Cornets of Prosciutto Ham (3) 1.20  
Canapes Assortis 1.25, with Caviar 1.75

Baker's Cantaloupe .65  
Fresh Beluga Caviar 4.00  
Clam Juice Cocktail .50  
Sea Food Cocktail 2.25  
Bowl of Relishes .75

### Soups

Consomme Paysanne .50  
Cold Cream Vichyssoise .55

Onion Gratine .75

Cream Andalouse .55  
Jellied Madrilene .50

### Fish

Red Snapper aux Fines Herbes 2.40

Filet of English Sole Bonne Femme 3.00

Whole Pompano Amandine 3.25

Lobster a l'Americaine with Wild Rice 4.50

Terrapene Maryland 4.00

### Entrees

Boneless Stuffed Jumbo Squab Bonne Femme (30 min.) 4.00

Partridge en Casserole Forestiere (20 min.) 5.75

Long Island Duckling with Glace Pineapple Singapore (for two) (45 min.) 8.00

Whole Rack of Lamb Mascotte (for 2) 7.50; (3) 9.50

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

### From the Grill

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  
Virginia Ham 2.00

Chicken Salad 2.50

Pate Maison 1.50  
Baked Ham with Jelly 1.70  
Assorted Cold Cuts 2.75

### Vegetables

Broiled or Creamed Mushrooms 1.25

Creamed Spinach .60

Souffle Potatoes 1.00

Creamed .50

Broccoli .65

Fresh Creamed Corn .65

Fresh Asparagus .85

French Fried .40

Saute .50

Fresh String Beans .70

New Peas .65

Baked .40

Lyonnais .50

### Salads

Romaine .60

Alligator Pear .95

DRESSINGS: Russian, French, Mayonnaise or Hitching Post

Lettuce .65

Mixed Green .75

### Desserts

Crepe Suzette 2.00

Coupe Montmorency 1.00

Flaming Apricots Petit Duc 1.60

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

Petits Fours .40

French Pastry .50

Fresh Stewed Peaches .65

Cherry Jubilee 2.00

Assorted Fruit Pies .45

Sherbets: Lemon, Lime, Raspberry .50

Frozen Eclair .65

Broadway Cheese Cake .60

Brandied Peaches Melba 1.75

### Fruits

Grapes .70

Pear .60

Apple .50

Your Favorite Cheese .75

Coffee (Pot) .45

Iced Tea .45

Demi-Tasse .25

Tea .45

Bread and Butter .25

Golden Guernsey Milk .30

Iced Coffee .45