Dinner

HORS-D’ŒUVRE

Isgny Butter
Green Olives - Ripe Olives - Celery in Branch
Canapés des Epoisses - Fine Belon Oysters
Jockey Club Salad
Terrine of Young Pigeon with Truffles
Jiced Melon-Cantaloupe with Port Wine

SOUPS

Chicken Cream Mogador
Consommé Aurora
Browned Onion Soup with Cheese

EGGS

Poached Eggs Briagnac
Shirred Eggs Ammonville

FISH

River Trout Béarnaise
Cold Fresh Cod Sauce Gribiche

SPÉCIAL FRENCH DISH

Spring Duckling en Compote Clamart

VEGETABLES

Stuffed Egg-Plants à l’Amérienne
Shrimp Beignets Stuffed Chopped Herbs
Braised Heart of Fresh Celery with Marrow
Rice à l’Indienne
Baked Potatoes - Steamed Potatoes
Rissolées New Potatoes - Pailla Potatoes

PASTES

Noodles Napolitaine

ROAST

Roast Rib of Beef à la Française

FROM THE GRILL

Grilled Veal Kidneys Tyrolienne

(COLD BUFFET)

York Ham - Virginia Ham with Cloves
Italian Ham - Bayonne Ham
Young Turkey Cranberry Sauce - Smoked Tongue
Love of Beef à la Mode
Rock of Pork Horse Radish
Loin of Veal Mayonnaise
Sirloin with Pickles

SALADS

Scalloped and Beetroot Salad
Heart of Ramona Salad Louisette
Turquoise Salad

Emmenthal - Brie - Neuchâtel - Petit Suisse

CHEESE

Riviera Ice CREAM
Peach Ice Cream
Almond Milk Custard
Bavaroise with Maraschino
Creams with Honey
Duchesse Praliné
Fancy Cakes

DESSERTS

Stewed Cherries
Basket of Fruit

STEWED FRUIT

French Coffee - American Coffee - Moloscafé Coffee - Nescafé
Sanka Coffee - Moloscafé and Nescafé without Cofeine
China Tea - Ceylon Tea - Orange Pekoe
Camomile Tea - Mint - Linden Tea - Vervain

FRUIT

White Bordeaux - White Burgundy
Red Bordeaux

BEVERAGES

Beside these wines — included in the meal — a complete WINE LIST may be obtained from the Wine Steward

WINES