DINNER

Canape Arlequin
Tropical Fruit Cocktail

Soup Petite-Marmite  Consommé Celestine
Hot or Cold Bouillon en Tasse

Ice Celery  Queen and Ripe Olives  Garden Radishes

Broiled Striped Bass, Maitre d'Hotel
Poached Swordfish, Aromantique Sauce
Sliced Cucumbers  Natural Potatoes

Chicken à la Maryland
(Fried Chicken, Striped Bacon, Corn Fritters,
Hominy Croquettes, Cream Sauce)

Braised Leg of Veal with Spring Vegetables
Baked Banana with Orange Honey

[Cold Fresh Ham, Braunschweiger & Apple Sauce]

Roast Prime Ribs of Beef, au Jus
Roast Mallard Duck with Dressing, Sliced Pineapple

Egg Plant, Italiane
Buttered Green Broccoli  Fresh Green Peas

Steamed Rice

Mashed Potatoes  Fried Sweet Potatoes  Roast Potatoes

Tropical Palm Hearts Salad  Shredded Iceberg Lettuce
Roquefort or French Dressing

Ginger Pudding, Wine Sauce
Strawberry Jelly, Whipped Cream

Pecan Ice Cream  French Pastry

Georgia Pecans
Assorted Fresh Fruit

Bennack, Edam or Gorgonzola Cheese
Toasted Crackers

Coffee

T.E.S. "TALAMANCA"  Wednesday, March 27, 1940