SUGGESTION

Canape Pate de Jambon
Mock Turtle Soup
Fried Filet of Flounder, Andalouse
Roast Jersey Chicken, Home Dressing, Herbs Sauce
Fresh Spinach Leaves
Escarole and Beet Julien Salad
Cheese & Crackers
Assorted Fresh Fruit
Coffee

PINEAPPLE BANANA CRISS CROSS
1 Ripe Banana, 2 Slices Canned Pineapple
Cherries or Berries, Salad Greens

Peel and cut banana lengthwise into quarters. Place two quarters on salad plate, crossing one over the other. Cut through one side of pineapple slice and twist into S-shape so that it will stand upright where the banana pieces cross. Place a cluster of cherries or a mound of berries beside the banana. Garnish with salad greens. Serve with French dressing. (2 servings)

DINNER

Canape Pate de Jambon
Stuffed Egg, Norvégienne

Mock Turtle Soup
Consommé Macedoine
Hot or Cold Bouillon en Tasse

Iced Celery
Queen and Ripe Olives
Garden Radishes

Poached Fresh Codfish, Tongue & Egg Sauce
Fried Filet of Flounder, Andalouse
Sliced Cucumbers
Straw Potatoes

Breaded Lamb Chops, Asparagus Tips & New Peas, Remoulade
Fresh Ox Tongue, Creole with Rice Fritters
Jenny Lind Pancake with Jelly

(Cold Tenderloin of Beef, Vegetable Salad & Edam Cheese)

Roast Prime Ribs of Beef, Horseradish
Roast Jersey Chicken, Home Dressing, Herbs Sauce

Fresh Lima Beans
Fresh Spinach Leaves
Cauliflower au Gratin

Steamed Rice
Mashed Potatoes
Baked Sweet Potatoes
Fondante Potatoes

Pineapple Banana Criss Cross
Escarole & Beet Julien Salad
Chili or French Dressing

Vanilla Custard Pudding, Melba Sauce
Fruit Jelly, Whipped Cream

Chocolate Ice Cream
French Pastry

Mixed Nuts and Cluster Raisins
Assorted Fresh Fruit
Bel Paese, Brie or Stilton Cheese
Toasted Crackers

Coffee

T.E.S. “TALAMANCA”  Tuesday, March 26, 1940