Diner de Luxe

Served from 5.00 P. M. until 1 A. M.

Oysters or Clams Cocktail  Pink Grapefruit Glace Copley-Plaza
Canape of Domestic Salted Caviar  Genoa Salami
Carciofini and Anchovies Vinaigrette

Celery  Ripe and Green Olives

Cream of Corn Washington  Consomme Cultivateur  Chicken Okra with Rice

Sirloin Steak Frascatti
Boned Squab Chicken, Poulette Sauce
Curry of Cape Cod Scallops and Fresh Shrimps a l’Indienne
Cold Galantine of Capon and Virginia Ham
Potatoes Olivette Rissoles
    New Peas aux Fines Herbes

Asparagus Tips Salad, French Dressing

Sultana Roll, Claret Sauce
    or
Choice of Sherbets

Cakes  Demi Tasse

$3.50 per person

Saturday, November 22, 1941  Portions Served to One Person Only  ★ Ready Dishes
* You may have a set of our Menus. An envelope and postage will be furnished if you desire to mail them. *
★ U. S. Government Prime—the best procurable!
Minimum Charge, $2.00 per person

A La Carte

OYSTERS. Cape Cod or Blue Point 40
Large Extra 45 Fried 60 Oyster Stew 60, with Cream 75
CLAMS. Cherrystones 40 Little necks 35 Clam Juice Cocktail 35
Tomato Juice 25 Orange Juice 30 Fresh Fruit Cocktail 60 Meli Melo Cocktail 1.00
Crab Flakes or Fresh Shrimps Cocktail 90 Lobster Cocktail 1.00
Hors d’Oeuvre, Copley-Plaza 90 Hors d’Oeuvre, Moscovite 1.25 Fresh Beluga Caviar 2.75 Salt Caviar 1.75
Extra Fine Kippered Sturgeon 50 Supreme of Baby Arctic Shrimps 90 Antipasto Torino 85

SOUPS
Beef Consomme 40 Petite Marmite 55 Puree of Tomatoes 40 Chicken Broth with Rice 45
Fish Chowder New England Style 45 Scotch Lamb Broth with Barley 40 Finnan Haddie Chowder (20 min.) 55
Consomme Cultivateur 40

FISH
Diamond Back Terrapin, Baltimore or Maryland 2.25 Fried Duxbury Clams, Copley-Plaza Special 70
Lobster Stew, Casco Bay 12 min. 1.30 Imported Snails in Shell Bourguignon 80
Halibut Steak Ostendaise 1.25 Finnah Haddie English Style 1.00 Fried Smelts, Sauce Vincent 1.15
Vol au Vent of Seafood Newburg, New Peas, Allumette Potatoes 1.10 Fried Frogs Legs, Sauce Tartare 1.25
Lobster in Shell Newport 1.60 Curry of Fresh Shrimps and Cape Cod Scallops a l’Indienne 1.25
Baked Fresh Mackerel Montebello 1.00 Codfish Tongues Sautées aux Fines Herbes 90
Filets of Lemon Sole Bonvalet 1.10 Schrod Sautee Bonnefoy 1.00 Fresh Salmon Steak en Bordure Marquise 1.25
Brook Trout Sautée Amandines 2.10 Crab Flakes in Blazer Baltimore 1.40

CHARCOAL GRILL SPECIALS

STEAK Minute 1.75 Flank End Sirloin 1.25 Salsibury 2.15 Tenderloin 2.40 Porterhouse Steak (cut for 2 to 6 persons) 2.40

To Order:
Broiled Fresh Killed Chicken 15 min. (½) 1.45 Squab Chicken (15 min.) 1.50
Roast Whole Fresh Native Pheasant 4.00 Roast Royal Squab 1.60 Broiled Guinea Chicken, (½) 1.60 or Whole Roast 3.00

ROASTS AND GAME

BOLOGNESE
Whole Antipasto Hot Hollandaise 35 or Cold Vinaigrette 45
Creamed Fresh Mushrooms with Ham under Bell 1.10 Broiled Fresh Mushrooms on Toast, Provencal 1.10
New Peas, Lima Beans or String Beans 50 Battered Beets or Carrots 40 Brussels Sprouts 40 Hubbard Squash 30
Broccoli, Stuffed Tomatoes or Green Peppers 30 Spinach 30 Cauliflower 50 Braised Celery 50
POTATOES—Creamed 35 French Fried, Lyonnaise or Mashed 30 Baked 20 Boiled 30 Fried Egg Plant 35
Sweet Potatoes: Bennet or Copley-Plaza 50 Broiled 40 Boiled 30

GREEN SALADS

Tossed Salad 1.00 Romaine and Alligator Pear 60
Lettuce, Romaine, Chickery, Escarole, Cucumber or Tomato 40 Fresh Fruit 70 Vegetable 75
Dressings: French, Mayonnaise or Cream Extra Charge, 20 cents, Thousand Island, Russian or Roquefort Waldorf 60
Alligator Pear (½) 55
Chef’s or Mixed Green 60

FRUITS

Cortland Apple 15 Casaba Melon 45
Tokay Grapes 30 Watermelon 45

STEWED FRESH FRUITS.
Compote 35 Pear 25

DESSERTS

Chocolate Walnut Cream Pie 25 Charlotte Russe 25 Baked Indian Pudding a la Mode 35
Pound Cake or Light Fruit Cake 25 French Pastry 20 Crepe Suzette 1.00
Angel Cake 25 Macaroons 30 Lady Fingers 25 Pumpkin Pie 30
Mince Pie, Hot or Cold 30 Old English Plum Pudding 35
Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75 Napoleon Cake 25
Fresh Apple Pie 25 A la Mode 45 Rice Custard Pudding or Cup Custard 25 Caramel Pudding 25
Ice Cream: Vanille, Chocolate, Strawberry, Pistachio, Coffee 45 Spumoni Ice Cream 50
Sherbert: Lemon, Raspberry, Orange or Pineapple 40 Parfaits 50 Macedoine of Fresh Fruits Glaces 60
Profiteroles Helene 50 Baked Alaska (15 min.) 75 Frozen Pudding 50 Fresh Peach Melba 60
Coupé Bikette 50 Ice Snow Ball 50 Biscuit Tortoni 50

CHEESE
Cream or Cottage 25 Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
Port du Salut 35 Swiss Gruyere 25

COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25 Demi Tasse 15 Postum 25 Sanka or Kaffee Hag 35
Walker-Gordon Cultured Buttermilk 15 Cocoa or Chocolate 30
Walker-Gordon Certified Milk, Bottle 25 Half 15 Bread, Melba Toast and Butter 20

5e Added on Room Service items up to 50c, 10c thereafter

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CORSAGES!

Gardenia Corsages from $2.00
Orchid Corsages from $4.00

Obtainable at the Flower Shop in the Lobby
or
Ask your waiter to order them for you.