



THE FOUR SEASONS

Dinner at The Four Seasons

Cold Appetizers



PIKE and SALMON Pâté
Scottish Smoked SALMON
CRAB Lump Cocktail
PROSCIUTTO with Melon
Seviche of BAY SCALLOPS
PERIWINKLES Mignonette
OYSTERS with Horseradish and Ginger

Hot Appetizers



Crisped SHRIMP Filled with Mustard Fruits
FETTUCINE with Wild Mushrooms

Soups and Broths

DUCK Consommé
PUMPKIN Bisque

Sea and Fresh Water Fish

SHRIMPS and SCALLOPS with Vermouth and Grapes
TROUT Stuffed with Crabmeat
Grilled SALMON with Cucumbers
Sautéed BOSTON SOLE with Macadamia Nuts
CRAYFISH TAILS Au Gratin

This Evening's Entrées

Escalope of VEAL with Lemon Butter
Sautéed CALF'S LIVER with Apples and Onions
Filet of VEAL Four Seasons

Steaks, Chops and Birds

BROILED OVER CHARCOAL
CALF'S LIVER—Thick, Sage Butter
SIRLOIN STEAK or FILET MIGNON
Twin Double LAMB CHOPS
Skillet STEAK with Smothered Onions

Autumn Salads



AS A MAIN COURSE
Planked STEAK Tartare
AVOCADO and SHRIMP, Louis

Vegetables and Potatoes

Sautéed STRING BEANS with Shallots
BROCCOLI Hollandaise
ZUCCHINI with Pinenuts and Bacon
SUGARSNAP PEAS
A Platter of Steamed Autumn VEGETABLES

Desserts



A Selection from The Dessert Wagon
The Four Seasons SHERBETS and ICE CREAM
Soufflés: GRAND MARNIER COCONUT
Soufflé for Two: COFFEE and BOURBON

Created and Perfected by our Chefs, for this Season.

A Service of SHRIMP
LITTLE NECKS, a Platter
Cherrystone CLAMS
Marinated SALMON with Dill Sauce
Galantine of DUCKLING
Blue Point or Cotuit OYSTERS
WILD BOAR Pâté

Cabbage Stuffed with PHEASANT
A Ramekin of WHITE BEANS and Confit d'OIE



A Pepper Pot
ONION Soup with Calvados Gratine



The Four Seasons STRIPED BASS for Two
FLAMED on FENNEL with Pernod
or BAKED in SEA SALT and Black Pepper
Maine LOBSTER: Broiled, Poached or Steamed...
LOBSTER Soufflé (30 minutes)

Roast RACK of LAMB with Zucchini
Breast of PHEASANT, Red Currant Sauce
Roast QUAILS with Polenta and Puree of Grapes
Medallions of VENISON, Puree of Chestnut



FOR TWO (Per Person)
The Four Seasons Farmhouse DUCK:
Au Poivre or Served Very Crisp
CHATEAUBRIAND and Mangetout
CÔTE de BOEUF Four Seasons
Roast Saddle of VENISON

AS A DINNER ACCOMPANIMENT
RAW MUSHROOMS, Pepper Dressing
Autumn GREENS
Bibb LETTUCE and WATERCRESS
Wilted SPINACH and Bacon Salad
ENDIVE and BEETS



LEEK and CELERY Soufflé (For Two)
Nuttled WILD RICE
SNOWPEA PODS
Baked FENNEL, Parmesan

POTATOES:
Steamed
Roesti
Baked in Jacket

BEVERAGES

Pot of Linden, English or Jasmine TEA
COLOMBIAN COFFEE ESPRESSO
CAFÉ Cognac Chantilly Irish COFFEE
COFFEE Flamboyant, Serves Two
VIENNESE COFFEE, Whipped Cream

