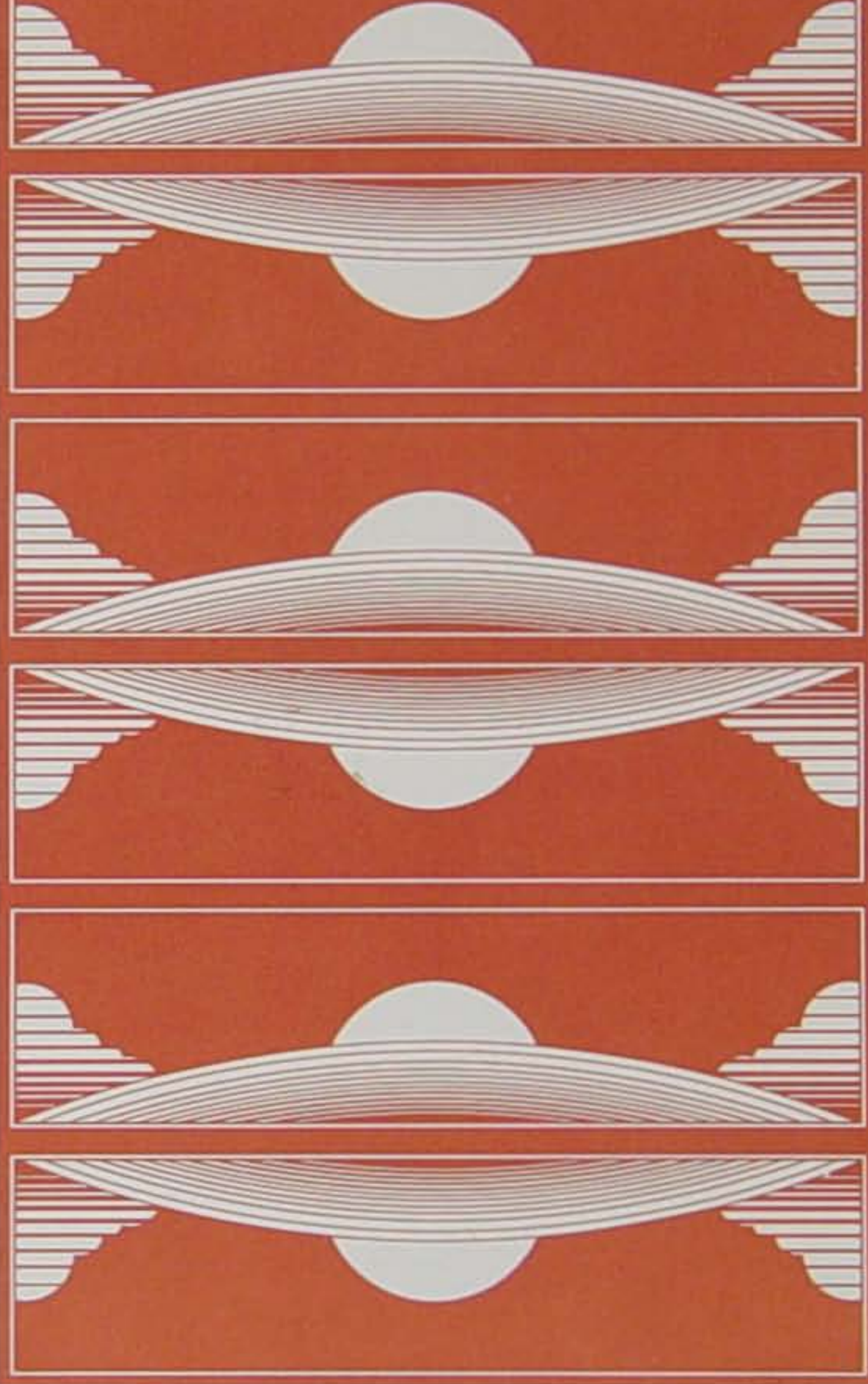


WINDOWS ON THE WORLD



THE RESTAURANT

DINNER

Salmon Pâté, Dill Mustard Sauce
Croustade of Scallops and Artichokes
Nearby Clams and Oysters
Melon and Fresh Ginger
Jardinière of Crisp Vegetables, Sherry Vinegar Dressing

or

Tomato Consommé with Fine Noodles
Clam Bisque
Jellied Beet Borscht with Sour Cream and Chives

Filet of Monkfish, Lobster Sauce
Breast of Chicken, Sautéed in Riesling, Rice Croquette
Roast Sirloin Strip, Braised Celery
Loin of Veal Stuffed with Spinach and Shrimp
Local Duckling Roasted Crisp, with Three Purées
Sea Trout Steamed in Saffron and Tomatoes

Green Salad, Herb Dressing

The Golden Lemon Tart Chocolate Pastry Cake
Orange Savarin with Mandarin Napoleon
Coconut Sorbet White Chocolate Mousse Finger Banana Parfait
Mocha Mousse Praline Ice Creams — Best of Brands

Colombian Coffee

Tea Selection

\$22.95

APPETIZERS AND SOUPS

Nearby Clams and Oysters 4.50 Country Veal Pâté with Grape Sauce 3.95
Gulf Shrimp Cocktail 6.50 Prosciutto with Paypaya 4.95 Avocado and Shrimp Salad 6.50
Salad of Bay Scallops, Tiny String Beans, Raw Mushrooms, Pink Caviar,
Dressed with Sherry Vinegar 6.50

Mussels Baked in Curry Butter 4.95 Feta Cheese and Roast Peppers in Phyllo Pastry 4.95
Burgundian Snails Baked in Cherry Tomatoes 5.95

Clam Bisque 3.25 Tomato Consommé with Fine Noodles 2.50
Jellied Beet Borscht with Sour Cream and Chives 2.95

MAIN COURSES

Filet of Sole, White Wine Sauce with Shrimp and Mussels 14.50
Sautéed Shrimps and Tomatoes in Mustard Sauce 15.25
Roast Boneless Cornish Hen Stuffed with Bulgur Wheat and Mint 14.95
Scaloppine of Veal, Sautéed in Lemon and Crushed Almonds 16.50
Fricassée of Lobster and Sweetbreads, Périgourdine 17.95
Rainbow Trout Stuffed and Baked in Pastry 14.95
Julienne of Calf's Liver and Artichoke Sautéed in Sherry Vinegar 13.95

SERVED FOR TWO

Rack of Young Lamb, James Beard 19.95 p.p.
Côte de Boeuf Marchand de Vin à la Moëlle 19.95 p.p.

GRILLED OVER CHARCOAL

With Spice Butter

Brochette of Sea Scallops and Swordfish 14.25
Filet of Red Snapper 15.95
Calf's Liver Steak with Grilled Onion 13.95
Filet Mignon or Sirloin Steak 17.95
Two Double Thick Lamb Chops 18.95
Salmon Steak, Béarnaise Sauce 15.95

VEGETABLES AND SALADS

Asparagus Hollandaise 3.50 Baked Potato 2.25 Gratin of Sliced Potatoes 2.25
Creamed Spinach 2.50
Hot Ratatouille 2.50
Tiny String Beans Sauté 3.50
Broccoli Hollandaise 3.50
French Fried Zucchini 2.75
Eggplant Grilled with Soy and Ginger 2.75
Red Onion and Orange Salad 2.50
Watercress and Endive Salad 3.50
Green Salad with Herb Dressing 2.25
Bibb Lettuce with Walnut Dressing 3.50
Beefsteak Tomato and Mozzarella, Oregano Dressing 2.95
Roquefort Dressing 1.00

DESSERTS

Apple Soufflé with Calvados — For Two 4.95 p.p.
Golden Lemon Tart 2.95 Chocolate Pastry Cake 2.95
Hazelnut Dacquoise 2.95 Orange Savarin with Mandarin Napoleon 2.95
Frozen Soufflé Amaretto 2.50 White Chocolate Mousse 3.50
Floating Island, Caramel Almonds 2.75 Coconut Sorbet 2.50
Pineapple and Strawberry Compote 2.75 Mocha Mousse Praline 2.75
Mango and Macadamia Nut Sundae 2.95 Finger Banana Parfait 2.95
Ice Creams — Best of Brands 2.75 Strawberry Strudel Delight 2.95
Vermont Cheddar, Fontina and Soft Ripe Cheeses 3.25
Coffee 1.25 Selection of Teas .95 Espresso 1.35 Cappuccino 1.50

