# BRUNCH

#### Appetizers

Fresh Berries in Season 3.25 Freshly Squeezed Orange Juice 2.50
Terrine Maison 3.75 Chopped Liver, with Fried Onions 2.95
Marinated Herring with Sour Cream 3.50
Shrimp on Ice 7.50 Watercress Soup, Hot or Cold 2.00
Tureen of French Onion Soup 2.50

## Hot Suggestions

Omelette with Smoked Salmon and Sour Cream 6.25

Mushroom and Spinach Quiche 5.50

Poached Eggs Benedict 6.25

Seafood Ragout in Patty Shell 7.50

Chicken Hash with Boiled Potatoes 6.75

Delicate Pancakes with Fruit Compote and Maple Butter 5.50

Sautéed Mountain Rainbow Trout, Parsley Potato 7.95

Deep Fried Eggs on Broiled Tomato with Bacon and Hash Brown Potatoes 6.25

Cheese Blintzes and Strawberry Sauce 5.50

Roasted Sirloin, Popover and Grilled Tomato 10.25

Baby Lamb Chops, French Fries 12.50

Smoked Trout on Pumpernickel with Scrambled Egg and Sour Cream 7.50

### **Cold Suggestions**

San Francisco Salad with Turkey and Melon 5.95 Today's Fruit with Sherbet or Cottage Cheese 5.75 Shrimp, Spinach and Orange Salad 8.25 Pâté Maison 5.75 Salad Niçoise 6.25

#### **Bread Buffet**

Fresh Croissants, Danish and Assorted Breads Included with all Above Items

#### Dessert

Chocolate Mousse 2.00 Ice Cream or Sherbet 1.75
Ice Cream Meringue Pie, Romanoff 2.25
Caramel Custard 1.75 Watergate Frozen Parfait Cake 2.25
Continental Cakes 1.75 Watergate Pastries 2.00

#### Beverage

Mocha Blend Coffee 1.00 Milk 1.00 Earl Grey Tea 1.00 Italian Espresso 1.00 Cappuccino 1.00 Café Viennoise 1.00 Ice Tea or Coffee 1.00



WASHINGTON D.C.

