Norman Cordon, as he will appear in "RIGOLETTO" in the role of Sparafucile on Saturday evening, March 28th, during The Metropolitan Opera Company's forthcoming season in Boston at The Metropolitan Theatre. He will also sing in "LOHENGRIN," "CARMEN," and "AIDA."

The Copley-Plaza Boston
$1.00 Cover Charge in Oval and Sheraton Rooms after 8.30 p.m.

PLAZA DINNERS

(Price of Entree includes Complete Plaza Dinners — Additional Charge for Substitutions)

Served from 5.30 p.m. to 8.30 p.m.

Oysters
- Pink Grapefruit
- Clams
- Tomato Juice
- Natural Grape Juice
- Canape of Foie Gras
- Tuna Filets Embassy
- Cherry Stone Clams, Cocktail or Mignonette
- Cold Supreme of Seafood, Thousand Islands Dressing

Celery
- Radishes
- Olives
- Salted Nuts
- Consomme Madrilene aux Quenelles
- Cream of Broccoli aux Soufflées
- Philadelphia Pepper Pot
- Strained Chicken Gumbo with Rice
- Cold Jellied Consomme Rosa

Choice from the Charcoal Grill Specials, as an Entree, 1.10 extra charge for complete Dinner

<table>
<thead>
<tr>
<th>Complete Dinner</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half Spring Chicken Fricassee, Celery Sauce, Risotto Piemontese, New Peas</td>
<td>2 60</td>
</tr>
<tr>
<td>▲ Minute Steak Andalousie</td>
<td>2 90</td>
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<tr>
<td>Stuffed Lamb Chop Mousquetaire</td>
<td>2 50</td>
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<tr>
<td>Frogs Legs Rissoles Bretonne</td>
<td>2 50</td>
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<tr>
<td>Broiled Shad Roe with Bacon</td>
<td>2 70</td>
</tr>
<tr>
<td>Fresh Shrimps and Crab Flakes en Bordure Florentine</td>
<td>2 60</td>
</tr>
<tr>
<td>Sliced White of Capon, Fresh Mushrooms Newburg, Steamed Rice (15 min)</td>
<td>2 75</td>
</tr>
<tr>
<td>Veal Steak Saute Zingara Sauce, Hearts of Artichokes Polonaise (15 min)</td>
<td>2 50</td>
</tr>
<tr>
<td>Sweetbread in Blazer Copley Plaza</td>
<td>2 65</td>
</tr>
<tr>
<td>▲ Individual Planked Sirloin Steak (15 min)</td>
<td>3 25</td>
</tr>
<tr>
<td>Vegetable Dinner with Fried Oysters</td>
<td>2 25</td>
</tr>
</tbody>
</table>

CHOICE FROM THE COLD BUFFET

<table>
<thead>
<tr>
<th>Complete Dinner</th>
<th>A la Carte Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>New String Beans</td>
<td>2 35</td>
</tr>
<tr>
<td>Beets au Beurre</td>
<td></td>
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<tr>
<td>Potatoes Savoyarde</td>
<td></td>
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<tr>
<td>Potatoes Lorette</td>
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<tr>
<td>Asparagus Tips Salad</td>
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<tr>
<td>Compote of Stewed Fresh Rhubarb</td>
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<tr>
<td>Charlotte Russe</td>
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<tr>
<td>Caramel Hazelnut Ice Cream or Sherbet and Cakes</td>
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<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td></td>
</tr>
<tr>
<td>Walker Gordon Certified Milk</td>
<td></td>
</tr>
<tr>
<td>Rolls and Melba Toast</td>
<td></td>
</tr>
</tbody>
</table>

Cold Buffet

CONJOMME

| Tomato Rosa | 40 |

| Egg, Copley Plaza | 60 |
| Egg, Russian Style | 60 |
| Lobster in Shell, Copley Plaza | 1 75 |
| Chicken Lobster, Sauce Remoulade | 1 60 |
| Lobster Salad | 1 75 |
| Shell of Crab Flakes Ravigote | 2 00 |
| Crab Flakes Salad | 1 40 |
| Tuna Filets Salad | 80 |
| Fresh Salmon Parisienne | 1 25 |

| Sliced Chicken, Jelly, Waldorf Salad | 1 60 |
| Galantine of Capon, Chef's Salad | 1 30 |
| Terrine of Guinea Chicken Truffle | 1 30 |
| Chicken Salad | 1 50 |
| Roast Turkey, Asparagus Tips Salad | 1 40 |
| Duckling Bigarade with Fruit Salad | 1 40 |
| ▲ Ribs of Beef, Potato Salad | 1 40 |
| Corned Beef with Beet Salad | 1 00 |
| Beef Tongue with Russian Salad | 1 10 |
| Roast Lamb, Mint Jelly | 1 30 |
| Virginia Ham with Vegetable Salad | 1 25 |
| York Ham, Glace, Swedish Salad | 1 10 |
| Head Cheese, String Beans Salad | 75 |
| Assorted Cold Meats with Coleslaw | 1 30 |

Wednesday, March 18, 1942

Portions Served to One Person Only

* 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!
Dorothy Lewis
IN PERSON
AND HER ICE REVUE
The Copley Plaza, Boston
Massachusetts
Dorothy Lewis
IN PERSON
and Her Ice Revue
A New York Sensation  Direct from the St. Regis  Four Year Run
PRESENTATIONS NIGHTLY ON REAL ICE
IN THE Oval Room
For Dinner at 7:30 p.m.  •  For Supper at 11:30 p.m.  •  Saturday at 11 p.m.
COVER CHARGE $1.00 PER PERSON FROM 8:30 P. M.
The DOROTHY LEWIS ICE REVUE
is the finest spectacle of its kind in the world! It is a half hour
artistic revue of grace, skill, speed and beautiful artists
presented by a company of famous skating stars.

For Reservations
CALL "Louis"—KENMORE 5600
Dorothy Lewis
IN PERSON
and Her Ice Revue
Adventurers on Ice
Harriette Haddon – Bernice Stewart
Lucille LaMarr – Jano Mac Donald

Gene Morgan and John Farrell

Music “Snowfall” Used by Miss Lewis
as Written and Arranged by Permission of Claude Thornhill
Production and Direction by Miss Lewis
Costumes by
JACKS of Hollywood
BROOKS, N. Y. C.

Griff Williams in Person
and His Orchestra

Dancing as usual
7 p.m. until closing
Why the Copley Plaza?

For every kind of Function including Conventions

<table>
<thead>
<tr>
<th>Room Type</th>
<th>MEETINGS</th>
<th>BANQUETS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Ballroom</td>
<td>1200</td>
<td>1200</td>
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<tr>
<td>Grand Ballroom and Foyer</td>
<td>1600</td>
<td>1250</td>
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<tr>
<td>Foyer</td>
<td>400</td>
<td>300</td>
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<tr>
<td>American Room</td>
<td>500</td>
<td>550</td>
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<tr>
<td>State Suite Salon</td>
<td>250</td>
<td>150</td>
</tr>
<tr>
<td>Sheraton Room</td>
<td>400</td>
<td>500</td>
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<tr>
<td>Parlor &quot;A&quot;</td>
<td>50</td>
<td>50</td>
</tr>
</tbody>
</table>
Bring the children in Saturdays for lunch. Special Dorothy Lewis Ice Revue each Saturday at one o'clock.

No cover charge on these occasions.

“A LA CARTE”

OYSTERS. Cape Cod or Blue Point 45
GLASS. Chesapeake 50
Tomato Juice 25
Orange Juice 30
Crab Fakes or Fresh Shrimps Cocktail 90
Hors d’Oeuvre, Copley-Plaza 1.00
Extra Fine Kipered Sturgeon 50

Fish Chowder New England Style 45
Beef Consmome 40
Petite Marseigne 55
Consomme Royal with Parsley 40

Extra Large 50 Fried 75
Extra Large 50 Fried 75
Fresh Fruit Cocktail 60
Mell Melo Cocktail 1.10
Lobster cocktail 1.00
Lobster Cocktail 1.00
Special Domestic Caviar 2.25
Supreme of Imported Argentine Baby Shrimps 90

SOUPS
Antipasto Torino 85

FISH

Broiled Boned Shad and Roe, Capicu Salad, Gaffreut Potatoes (15 min.) 1.40
Shed Roe with Bacon and Lettee Potatoes (15 min.) 1.60

Diamond Back Terrapin, Baltimore or Maryland 2.25

Lobster Stew, Casco Bay (12 min.) 1.50
Lobster in Shell Grand Hotel 1.60
Filets of Lemon Sole Lafayette 1.30
Broiled Bluefish Provenal 1.30
Boiled Fresh Salmon, Egg Sauce 1.30
Halibut Steak Poche Lassanne 1.30
Fried Cape Cod Scallops, Sauce Fregato 1.30

Grilled Smelts, Cucumbers Windsor and Allumette Potatoes 1.25

CHARCOAL GRILL SPECIALS

Beef 1.75
veal 2.40

Filet Mignon 2.40

Bone End Sirlon Steak 2.25

Sirlon Steak 3.00

Porterhouse Steak (cut for 2 to 6 persons) 2.40 per person
Porterhouse Steak (cut for 1 to 3 persons) 2.40 per person

ROASTS AND GAME

Roast Beef 1.60
Roast Lamb, Mint Sauce 1.30
Roast Guinea Hen, 1/2 1.60 or Whole Roof 2.20

FRESH VEGETABLES

Fresh Asparagus, Hot Hollandaise or Cold Vinaigrette 80

Whole Artichokes Hot Hollandaise or Cold Vinaigrette 45
Creamed Fresh Mushrooms with Ham under Bell 1.10
Creamed Fresh Mushrooms on Toast, Provenal 1.10
New String Beans 50
New Peas, Lima Beans 50
Bamper Beets or Carrots 40
Hubbard Squash 30
Broccoli, Stuffed Tomatoes or Green Peppers 40
Spinach 30
Cafuliflower 50
Brined Celery 50

POTATOES

Creamed 35
Fried, Lyonnaise or Mashed 30
Baked 20
Boiled New 30

Sweet Potatoes: Bennet or Copley-Plaza 50
Boiled 40
Boiled 30
Fried Egg Plant 35

GREEN SALADS

Fresh Shrimps 1.00
Lettuce, Romaine, Chicken, Escarole, Cucumber or Tomato 40
Fresh Fruit 70

Assorted Greens 55
Fresh Lettuce 55

Dressings: French, Mayonnaise or Cream 35
Extra Charge, 20 cents, Thousand Island, Russian or Rougafort

ASSORTED

Chopped 25
Extra Charge, 15 min. 25
Baked Alaska 75

CAKE

FRESH FROSTED FRUITS. 30
Orange 50
Tangerine 50

DESSERTS

Old Fashioned Strawberry Shortcake 45
Boston Cream Pie 25
Cream Ice Cream (50c) 25
Rum Pastry 20

Fruit Cake 25
French Pastry 25

Angel Cake 25
Macaroon 30

Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75
Napoleon Cake 25

Fresh Apple Pie 25
Apple Pie 25
Caramel Pudding 25

Ice Creams: Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45

Sherbette: Lemon, Raspberry, Orange or Pineapple 40
Parfait 50

Pecorinelle Helene 50
Baked Alaska (15 min.) 75

Coupé Favorite 50

Brome Prafine 50

CHEESE

Cream Cheese 25

Butter du Salut 50

Goopons or Rougenfort 45

COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25

Demi Tasse 15
Postum 25
Sanca and Kaffe Hag 15

Cranberry Juice 15

Walker-Gordon Cultured Buttermilk 15
Cocoa or Chocolate 30

Half 15

Bread, Melba Toast and Butter 20

"So little more for the best"
A LA CARTE

OYSTERS. Cape Cod or Blue Point 45
CLAMS. Cherrystones 50
Tomato Juice 25 Orange Juice 30
Crab Flakes or Fresh Shrimps Cocktail 90
Hors d’Oeuvre, Copley-Plaza 1.00
Extra Fine Kippersed Sturgeon 30
Fish Chowder New England Style 45
Beef Consomme 40 Petite Marmite 55
Consomme Rosa with Pearls 40
Puree of Tomatoes 40 Philadelphia Pepper Pot 45
Cream of Broccoli aux Souffles 50

SOUPS
Chicken Okra 45
Chicken Broth with Rice 45
Shad Roe with Bacon and Lorette Potatoes (15 min.) 1.60
Fried Tomatoes 40
Philadelphia Pepper Pot 45
Cream of Broccoli aux Souffles 50

FISH

Broiled Boned Shad and Roe, Capico Salad, Gaufrage Potatoes (15 min.) 1.40
Shad Roe with Bacon and Lorette Potatoes (15 min.) 1.60

Diamonback Terrapin, Baltimore or Maryland 2.25
Lobster Stew, Casco Bay (12 min.) 1.50
Lobster in Shell Grand Hotel 1.60
Finnan Haddie New Orleans 1.15
Fried Frogs Legs, Sauce Gribiche 1.35
Files of Lemon Sole Lafayette 1.30
Codfish Tongues, Fresh Mushrooms Newburg 1.15
Broiled Bluefish Provenca 1.30
Baked Codfish Provenca 1.20
Brook Trout à la Quebec 1.30
Boiled Fresh Salmon, Egg Sauce 1.30
Grilled Smelts, Cucumbers Windsor and Allumette Potatoes 1.25
Halibut Poche Lasanne 1.30
Fried Cape Cod Scallop, Sauce Figaro 1.30

CHARCOAL GRILL SPECIALS

△ Steak Minute 1.75 △ Filet Mignon 2.40
△ Plank End Sirloin Steak 2.15 △ Bone End Sirloin Steak 2.50
△ Salisbury Steak 1.25 △ Individual Porterhouse Steak 3.00
△ Tenderloin Steak 2.40
△ Porterhouse Steak (cut for 2 to 4 persons) 2.40 per person
△ Chateaubriand (cut for 2 to 4 persons) 2.40 per person
△ Sirloin Steak (cut for 1 to 5 persons) 2.40 per person

ROASTS and GAME

△ Fresh Killed Turkey, Sage Stuffing and Cranberry Sauce 1.40
△ Boston Duckling 1.50
△ Ribs of Beef 1.40 △ Roast Lamb, Mint Sauce 1.30
To Order: Broiled Fresh Killed Chicken 15 min. (½) 1.50
Broiled Guinea Chicken, ½ 1.60 or Whole Roast 3.20
Squab Chicken (15 min.) 1.50
Royal Squab 1.60

FRESH VEGETABLES

Fresh Asparagus, Hot Hollandaise Sauce or Cold Vinaigrette 80
Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
New String Beans 50
Canned Fresh Mushrooms with Ham under Bell 1.10
Broiled Fresh Mushrooms on Toast, Provencal 1.10
New Peas, Lima Beans 50 Buttered Beets or Carrots 40 Hubbard Squash 50
Broccoli, Stuffed Tomatoes or Green Peppers 40
Spinach 30 Cauliflower 50
Broiled Fresh Mushrooms on Toast, Provencal 1.10
Braised Celery 50
Potatoes— Creamed 35 French Fried, Lyonnaise or Mashed 30
Baked 20 Boiled New 30
Sweet Potatoes; Bennet or Copley-Plaza 50
Boiled 40 Fried Egg Plant 35

GREEN SALADS

Fresh Shrimps 1.00
Lettuce, Romaine, Chicory, Escarole, Cucumber or Tomato 40
Extra Charge, 20 cents, Thousand Island, Russian or Roquefort 60
Alligator Pear (½) 55
Chef’s or Mixed Green 60

FRUITS

Grapefruit 35 Tokay Grapes 30
Cordial Apple 15 Baked Apple with Cream 30

STEWED FRESH FRUITS. Compote 35 Pears 25 Rhubarb 25

DESSERTS

Old Fashioned Strawberry Shortcake 45
Boston Cream Pie 25 Charlotte Chantilly 25
cream Pastry 20
Pound Cake or Light Fruit Cake 25
Angel Cake 25 Macaroons 30
Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Sabayon Sauce (25 minutes) 75
Fresh Apple Pie 25 à la Mode 45
Ice Cream- Vanilla, Chocolate, Strawberry, Butterscotch, Coffee 45
Sherbet; Lemon, Raspberry, Orange or Pineapple 40
Profiteroles Helene 50 Baked Alaska (15 min.) 75
Coupé Frobste 50 Baked Alaska (15 min.) 75
Rum Pie 25 Frozen Pudding 50

Bombe Frûlaine 50 Fresh Strawberry Melba 60

CHEESE

Cream Cheese 25 Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
Port du Salut 35 Gorgonzola or Roquefort 45
Angel Cake 25 Swiss Gruyere Cream 25

COFFEE, TEA, ETC.

Decaf Tasse 15 Demi Postum 25
Cranberry Juice 15 Sanka or Kaffee Hag 35
Cream Cheese 25 Walker-Gordon Certified Milk, Bottle 25
Port du Salut 35 Bread, Melba Toast and Butter 20

5c Added on Room Service items up to 50c, 10c thereafter. △ U.S. Government Prime—the best procurable!

MASS OLD AGE TAX 50%
A Suggestion For Your Pleasure

Visit the Ice Show
before or after the Opera
and Complete A
Perfect Evening!

DOROTHY LEWIS
AND HER ICE REVUE
Direct from four year run at the St. Regis, New York
In the Oval Room

TWO SHOWS
NIGHTLY
For Dinner at 7:30 P.M.
For Supper at 11:30 P.M.
Saturday at 11 P.M.

Saturday Matinee — bring the children. No cover on these occasions.