PILLAR HOUSE

Newton Lower Falls, Massachusetts
Hot Appetizers

Shrimp Sauté with Tomato and Fresh Herbs 6.75
Snails in Mushroom Caps with Garlic Butter 5.50
Native Crab Ravioli, Sweet Red Pepper Cream 6.75
Baked Brie with Brown Sugar Almonds 4.75

Cold Appetizers

Pâté, Chef’s Preparation 4.75
Chilled Gulf Shrimp Cocktail 6.75
Oysters or Little necks on the Half Shell 5.50
Irish Smoked Salmon, Classical Presentation 5.25
Chilled Seasonal Fruit 3.50

Soups

Daily Selection 2.50
French Onion, Gruyere Cheese 3.00
New England Clam Chowder 3.00

Salads

Grapefruit, Raspberries and Asparagus, Honey Vinaigrette 4.00
Seasonal Greens 3.00    Caesar 4.00
Spinach and Feta Cheese, Warm Bacon Dressing 4.00
Mozzarella, Prosciutto, & Tomato, Basil Vinaigrette 6.00
Main Courses

Grilled Swordfish, Herb Butter 17.50
Broiled Chatham Scallops 17.00
Lobster & Scallops on Fettuccine, Champagne Sauce 20.50
Baked Stuffed Gulf Shrimp 19.50
Fish of the Day 16.50
Poached Salmon, Cucumber Hollandaise Sauce 17.00
Baked Maine Lobster with Seafood Stuffing 26.00
Chilled Seafood and Avocado Salad 17.00

Roast Nantucket Duckling, Summer Strawberries & Port 16.50
Grilled Chicken Breast, Fresh Herbs 15.00

Medallions of Veal, Chef’s Preparation 16.50
Grilled Filet Mignon, Bordeaux Mushroom Sauce 19.50
Calves Liver Sauté with Onion and Bacon 14.00
Rack of Lamb, Rosemary Mustard Sauce 22.00
Grilled New York Sirloin Steak 19.50
Roast Prime Rib, au Jus 19.50
Chateaubriand for Two 42.00
Allow 45 minutes preparation time

Fettuccine with Fresh Herbs and Vegetables 12.50

Main Courses are accompanied by our chef’s selection of fresh vegetable/potato
PILLAR HOUSE

THIS interesting old house, built early in the classical revival period of our country’s architectural history, has been a landmark in Newton Lower Falls since 1828.

The House was built by Allen Crocker Curtis, who lived here until his retirement in 1860. His father, Solomon Curtis, was one of the first to establish a paper mill in this country.

Allen, the eldest of fifteen children, and his brother William, continued the business as partners. Their success was phenomenal, due mainly to the fact that they had smuggled in from England two Fourdrinier machines, which enabled them to be one of the first in the United States to make paper on a continuous roll. Interestingly enough, the paper this menu is printed on is Tweedeweave, manufactured by Curtis Paper Company, Newark, Delaware.

Across the Charles River, or the Quinobequin, so named by the Indians, the large stone mill built by the Curtises in 1834 is still standing – mute testimony to the success of these two brothers and to 68 years of paper making by the Curtis family in Newton Lower Falls.

It was probably during his trip to England that Allen Curtis was attracted by the architecture which had just come into vogue and had plans drawn for his home which we have called Pillar House.

Surely, in those early days, it must have been the scene of gracious living, as Allen Crocker Curtis, wealthy paper maker, member of the General Court, Director of a Newton bank, Senior Warden of St. Mary’s Church and an ardent sportsman, was here host to his many friends.

Another era in which Pillar House was a focal point in the life of this community occurred during the twenty-odd years that L. Royal L. Putnam lived here. A teacher of piano and dancing, he inspired many of the younger citizens of Newton to appreciate and take part in forms of musical expression. Many of our guests have told us of the pleasant memories they have of their music lessons in the Curtis Room and Mr. Putnam’s dancing recitals in the large ballroom on the third floor.

It is with a feeling of reverence for its past history, mixed with an appreciation for modern living, that we dedicate Pillar House to the sole purpose of gracious dining.

The Larsens

The Pillar House Cookbook will realize even the most extravagant goutatory dream! Renowned culinary arts masters Alan Gibson (Chef de Cuisine, Pillar House) and David Paul Larousse (Edible Art, Van Nostrand Reinhold, 1986) lend their expertise in the preparation and exquisite presentation of four-star quality meals. A historical examination of Russell-Harrington cutlery plus Alan Gibson’s account of “The Essential Pillar House” make The Pillar House Cookbook much more than a recipe compilation. It is Gibson and Larousse’s wish that those who “ingest the fruit of our labors (will) be nourished, perhaps even transformed thereby.”

The Pillar House Cookbook
by Alan R. Gibson and David Paul Larousse
$14.95
Publication Date: November 1988
PILLAR HOUSE

Newton Lower Falls, Massachusetts
Hot Appetizers

Shrimp Sautéed with Tomato and Fresh Herbs 6.00
A Trio of Mushrooms in Pastry 3.75
Snails with Burgundy and Garlic 4.75
Baked Brie with Brown Sugar Almonds 4.25
Salmon Tortellini in Vodka Cream 4.25
Sautéed Mussels with Fennel, Saffron Pasta 4.50
Warm Duck Livers, Goat Cheese and Artichoke 4.50
Lobster Strudel, Tomato Armagnac Sauce 5.00

Cold Appetizers

Paté, Chef’s Preparation 4.25
Lobster and Scallop Mousse, Sweet Red Pepper Puree 4.25
Chilled Gulf Shrimp Cocktail 6.00
Little necks or Oysters on the Half Shell 4.75
Irish Smoked Salmon, Classical Presentation 4.75
Chilled Seasonal Fruits, Sorbet 3.50

Soups

French Onion Gruyere 3.00
Soup of the Day 2.50
New England Clam Chowder 2.75
Vichyssoise and Chives 2.50
Lobster Stew, with Mussels 4.00

Salads

Grapefruit and Avocado, Raspberry Honey Vinagrette 3.50
Seasonal Greens 2.75
Caesar 3.50
Spinach and Feta Cheese, Warm Bacon Dressing 3.25
Mozzarella, Prosciutto, and Tomato Basil Vinagrette 5.50
Marinated Mushrooms with Endive and Bibb Lettuce 3.75
Entrées

Lobster and Scallops, Champagne Sauce on Fettuccine 18.00
Broiled Chatham Scallops 15.00
Fresh Salmon, Lemon Thyme Sauce 15.50
Baked Stuffed Gulf Shrimp 16.00
Grilled Swordfish, Tomato Coriander Butter 15.50
Fish of the Day 15.50
Baked Maine Lobster, Seafood Stuffing 24.00
Chilled Seafood and Avocado Salad 15.00

Nantucket Duckling, Raspberry Ginger Sauce 16.50
Breast of Chicken, Apple Chestnut Stuffing 14.00

Medallions of Veal Sauté, Chef’s Preparation 16.00
Roulade of Veal, Garlic Herb Ricotta 16.50
Calves Liver Sauté with Onion and Bacon 14.00
Roast Rack of Lamb, Rosemary Pommery Sauce 18.00
Sirloin Steak, Roquefort Sauce 17.50
Filet Mignon, Zinfandel Morel Sauce 17.50
Roast Angus Prime Rib, Au Jus 17.50
Chateaubriand for Two 35.00
Allow 45 minutes preparation time

Fettuccine with Fresh Herbs and Vegetables 12.50

Entrées are accompanied by fresh vegetables and potato
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The Larsens
Evening Cuisine

Baked Brie with Brown Sugar Almonds  4.25
Paté, Chef's Preparation  4.25
Irish Smoked Salmon  5.00
Littlenecks or Oysters on the Half Shell  4.75
Chilled Gulf Shrimp Cocktail  6.00
French Onion Soup Gruyere  2.75
New England Clam Chowder  2.75

Desserts

Reine de Saba  4.00
Mousse  3.00
Warm Pecan Tart, Bourbon Sauce  3.50
Poached Anjou Pear, Almond Cream  3.50
Selection of Imported Cheeses with Fruit  4.50
Pillar House Ice Cream or Sorbet  3.00
Selections from our Pastry Tray  4.00
Desserts

Mocha Caramel Torte
White Chocolate Cream Pie
Chilled Fresh Fruit, Sorbet
Strawberry Shortcake
3.50

Pillar House Fruit Sorbet
Parfaits
Kahikua, Mintie, Chocolate, Strawberry
Chiffon Pie
Mousse
Rhubarb Berry Pie
Rice Pudding
Ice Cream Puff with Chocolate Sauce
Pillar House Ice Cream
Danish Dark Chocolate, Pistachio, Cappuccino,
Grand Marnier, and other Fresh Flavors
The Pastry Chef’s Selection
3.00

Café

Irish Coffee 4.00  Spanish Coffee 4.00
Cappuccino 1.75
Cappuccino with Amaretto 4.00
Espresso 1.50
Coffee, Herb Tea, Tea 1.00
Brewed Decaffeinated Coffee 1.25

Dessert and Coffee are available in our Lounge