

1988

## Name unknown, Menu, Date unknown

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Wednesday, June 8, 1988

DINNER

FIRST COURSES

A service of oysters (Pine Island Bluepoints,  
Quilcenes, and Malpeques) with sauteed sausage 13.00  
Stuffed leek with foie gras and fava beans 16.50  
Cold asparagus with herb charlotte 15.00  
Ballotine of duck with red wine aspic 15.00  
Sauteed prawns with capers and fava beans 18.00  
Turnip ravioli with duck confit 16.00  
Smoked fish and avocado salad 17.00  
Roasted eggplant mousse with cumin and munster crouton 15.00  
  
Cream of asparagus and broccoli with foie gras nuggets 12.50  
Soup of radish with fried leaves 9.00

MAIN COURSES

Roast lobster with basil nage and green ravioli with two sauces 37.50  
Poached lobster with ginger, lime and Sauternes 37.50  
Crisp baked salmon with stuffed potato 34.00  
Grilled tuna steak with red wine vinegar sauce and pea flan 34.00  
Sauteed snapper with artichoke stew 32.00  
  
Tournedos of beef Rossini 38.00  
Veal chop, olive and sorrel sauce 35.00  
Roasted squab with foie gras and stuffed lettuce 34.00  
Medallion of rabbit with spring vegetables 32.50  
Breast of chicken with sauce of wild mushrooms and rice cake 34.50

GRILLS

Salmon with asparagus, mint vinaigrette 33.00  
Lamb chops, vegetable tart 35.00  
Sirloin steak, broiled or dry skillet 33.00

SALADS

Served as a dinner accompaniment 7.50

Lamb lettuce with celery and beet root  
Hudson Valley mixed green salad  
Arugula salad with citrus vinaigrette

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