



Hotel St. Regis

New York, N.Y.

Dinner

The Entree Selected Determines the Price of the Dinner

Anguille au Vin Blanc
Melon in Season
Supreme de Fruits Florida
Clam Chowder Manhattan

Essence de Celeris en Gelee

Little Neck Clams
Cantaloupe
Canape Arlequin
Consomme Royal

Entrees

Glaced Filet of Sea Bass a la Veronique 3 65
Supreme of Lemon Sole Saute Meuniere aux Amandes 3 65
Tete de Veau en Casserole a la Financiere 3 25
Baked Breast of Capon Barcelonette 4 55
Roast Vermont Turkey, New String Beans, O'Brien Potatoes 4 70
Salmis de Caneton Provencale, Wild Rice 4 75

Mixed Green Salad

or

Choice of Cheese

or

Deep Dish Plum Pie
Raspberry Sherbet

Vanilla Bavarian Cream, Fruit Sauce
Coupe Hawaii

Compote of Fruit

Demi Tasse

Cold Buffet

Dichyssoise	50	Crab Ravigote	1 50
Gelied Madrilene	45	Kennebec Salmon, Sauce Vincent	2 00
Half Lobster, Mayonnaise	2 00	Crabflakes Salad	2 25
Poulet de Bresse	2 15	Canard Derby	2 75
Anguille Fume, Cole Slaw	1 65	Smoked Turkey	2 75

OUR CEILING PRICES ARE IN CONFORMANCE WITH THE PROVISIONS OF THE EMERGENCY PRICE CONTROL ACT AS AMENDED.

Les Hors D'Oeuvres

Blue Points or Little Necks	50	Nova Scotia Salmon	2 00
Cape Cods or Cherrystones	55	Crab Flakes a la Russe	1 30
Cocktail Sauce	10	Seafood Cocktail	1 50
Tomato Surprise	75	Shrimp Cocktail	1 00
Supreme of Fruits	75	Caviar Frais	4 00
Olives, Green or Ripe	40	Smoked Sturgeon	2 25
Hors d'Oeuvres Varie	2 00	Sardines au Vin Blanc70
Melon in Season	70	Buffet Russe	1 35
		Cantaloupe	55

Potages

Clam Chowder Manhattan 45	Consomme Royal 45	Creme Viveur 50
Puree de Pois aux Croutons 50		

Poissons

Filet of Sea Bass Veronique	2 00	Swordfish Saute Meuniere	1 75
Terrapine Maryland	3 00	Poached Salmon, Sauce Mousseline	1 60
Frog's Legs Saute Roger	2 75	Whole English Sole Marguery (2)	4 85
Baked Bluefish Gastronomer	2 00	Bay Scallops, Doria	1 75
		Brook Trout Hoteliere	1 75

Entrees

(*) ITEMS READY

*BAKED BREAST OF CAPON BARCELONETTE	2 75		
*ROAST VERMONT TURKEY, NEW STRING BEANS, O'BRIEN POTATOES	2 85		
*BREADED VEAL CHOP SAUTE, VELOUTE OF SPINACH	2 00		
*BROILED CHOPPED SIRLOIN STEAK IRMA BAYELDI	2 50		
Poulet Reine	4 60	Guinea Hen a l'Anglaise (2)	6 00
Long Island Duck	5 50	Milk-fed Chicken	4 30
Poussin	2 25	Royal Squab	2 50
		Minced Capon a la Newburg	3 25

Legumes

New Peas or String Beans	55	Epinards en Branche 50 a la Creme	65
Celeri au Jus	70	Broiled Tomato	65
Lima Beans	55	Buttered Beets	50
Cauliflower	85	Artichoke	85
Creamed Onions	60	Fresh Stewed Tomatoes	55
Brussels Sprouts	60	Creamed Succotash	65
		Corn Saute	60

Salades

Laitue, Romaine, Escarole	60	Fresh Vegetable	85
Mixed Green	60	Fruit Salad	85
Avocado	70	Chiffonade	70
		Laitue et Tomate	65

Entremets

Deep Dish Plum Pie	35	Frozen Bisquit St. Regis	60
Vanilla Bavarian Cream, Fruit Sauce	40	Gallah Rookh	60
French Pastry	30	Coupe Hawaii	60
		Cherries Jubilee	1 35

Glaces Vanilla, Coffee, Chocolate, Neapolitan or Strawberry Ice Cream 50
 Orange, Raspberry or Lemon Ice 45

Fromages

Brie, Cream, Swiss, Blue, Port Salut, Bel Paese	50		
Coffee or Tea	30	with Cream	40
Walker Gordon Milk (Individual)	25	Demi-Tasse	20
Bread and Butter 20 p. p.		Cafe Filtre	50
		Cafe Diable	1 00

Las Haves Williams

Blue Points or Little Neck 20
Gape Goby or Chanterelles 25
Goatfish 10
Goujons 15
Goujons of Crabs 15
Olives Green or Black 25
Pots of Green Beans 20
Steak in Season 20

Green Oysters 20
Pots de Pot aux Erbes 20

Swedish Sauté Maitre 20
Poached Salmon, Sauce Maitre 1 00
Sautéed English Sole Maitre 4 25
Sautéed Sole 1 75

Baked Breast of Capon Barquette 2 75
Roast Vermont Turkey New String Beans O'Brien Potatoes 2 85
Breaded Veal Chop Sauté Velouté of Spinach 2 00
Broiled Chopped Salmon Steak Remy Bayle 2 80

Guinea Hen a l'Anglaise (2) 6 00
Milk-fed Chicken 4 30
Minced Capon a la Maitre 3 25

Spinards en Grands 20 a la Creme 65
Stuffed Potatoes 55
Buttered Peas 30
Green Stewed Potatoes 35
Creamed Succotash 65
Corn Cakes 60

Great Vegetable 85
Grill Salad 85
Griffonade 70

Green Biscuit St. Regis 60
Green Biscuit 60
Green Biscuit 60

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Green Biscuit 60
Green Biscuit 60

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