THE COMPASS ROSE

The Westin St. Francis, Union Square, San Francisco
Luncheon
11:30 am - 2:30 pm

The Compass Rose presents a selection of delicacies
designed to complement the flexible nature of your appetite,
the variety of occasions, and the time of the day.

Hot Appetizers
- St. Francis Dim Sum 5.75
- Soup of the Day 2.95
- Sesame Shrimp Toast 4.75

Cold Appetizers
- Butter Lettuce Salad 3.50
  with choice of dressing
- Smoked Salmon and Rye Bread 6.50

St. Francis Dim Sum
- Chinese Egg Rolls, Won Ton, Potstickers 9.50
- Shrimp Tempura, Brochette Yakitori 9.50

Sandwiches
- The Smorgasboard 7.75
- A Selection of Roast Beef on Sourdough 3.50
- Shrimp Salad on French Roll 3.50
- Imported Cheese on Pumpernickel 3.50
- Smoked Turkey and Stilton 7.95
  Served on a Butter Croissant with Yogurt 6.00
- Hot Open Faced Crab and Shrimp 8.50
topped with Hollandaise sauce, then baked 6.00

Desserts or Cheese
- A Fresh selection of Desserts made daily in our own Pastry Shop 3.50
- Brie Cheese with Fresh Fruit 6.00

Coffees
- Espresso 2.50
- Cappuccino 2.50
- Cafe au Lait 2.50

Filtered Coffees
- Decafentilated Colombian 3.50
- French Roast Colombian 3.50

Hot Entrees
served with Fresh Vegetables and Assorted Breads
- Sauteed Scallops and Caviar in Puff Pastry 10.75
  with a light Saffron Sauce
- Broiled Breast of Chicken 8.95
  with warm Vegetable Relish
- Mignottes of Beef 9.95
- Veal Scallopini 10.50
- Twin Petite Filet Mignons with Whole Grain Mustard Sauce 10.75
- Mandarin Beef and Fresh Broccoli 9.75
  in a Noodle Basket
- Fresh Fish of the Day 9.95
  Please ask your server for today's selection
- Specially from the Orient 9.95
- Quiche of the Day 7.75
  Every day we bring you an Oriental Delicacy. Your Server will describe.
- Vegetarian Ravioli 7.50
  with Sun-Dried Tomatoes and Fresh Basil Sauce
- Poached Salmon Medallions 10.25
  on Buckwheat Pasta
- Low Fat Yogurt and Fresh Herb Sauce

Cold Entrees
served with a Basket of Assorted Breads
- Cantonese Salad 8.95
- Butter Lettuce, Spinach, Julienne of Duck 7.50
- and Smoked Salmon with Sesame Mustard Dressing
- Oven Smoked Chicken Salad 8.25
- Apples, Walnuts and Sweet and Spicy Sauce
- California Fruit Selection 7.50
  with Fresh Fruit Sherbet

International Waters
- Calistoga - California 2.50
- Perrier - France 2.50
- San Pellegrino - Italy 2.50

Gratuities not included.

300A587
COMPASS ROSE FACT SHEET

José Meskan, Designer, in the years José Meskan owned Barbara Dorn Associates she has with strength of purpose, continued to build a practice which stressed individuality of projects with sensitivity towards history and local character. Her creations demonstrate an awareness to control with attention to detail and exhibit a unique blend of drama and humor.

Blackamoors, Low 18th Century, Carved and Decorated. In the image of servants in stately Victorian House. Used to hold candelaftes. Ewers, cards, etc.


Bamboo Screen, Early 18th Century, Chua. Handstover Bamboo and Raffia. Used as backdrops for Chinese/Thai Shows. The writing is an Invocation to the Mus(x) of Dance and Song.

Chinese Vase, 20th Century Korean. Enamel on Copper, color separation by low Bass. Threatened soldiers to the Copper Base. Dragon Motif is shared by many countries. Japanese Dragons have 2 claws. Chinese have 4 and Koreans have 3 claws.

Reclining Goddess, 200 years old. Goddess is of Bronzine and Semi-Precious Stones, made for use in a Temple in Thailand.

Sofa (2), 18th Century, English. Used in Music Room of Benjamin Franklin.

Artists and Artisans

DAVID POSEY
1st Place, Peter, Randolph Museum, 5 Medallion, Air Brush on Wood
Monkeys & Gargoyle Screen

ROBERT UGLESICH
Designs, Paris Air Show Award
Bronze horses, Barrons and Four Dogs Try

GLADYS BROKER
Architect/Designer/Producer, University of Mexico
Glass Sculpture, Carving, Etching and Beveling

JAMES HARDY
Painter, Sculptor, Artist
Musician Screen Lamp Shades

JOHN STREET
Artist, Drawing and Painting Works In Public and Private Collections throughout the country
Marble and Black Tubar Base, Standing Screen—Greek, Octagonal Lacquer Red Tables (2)

CAROL LANDSDOWN
Reader specializing in Oriental Lamps and Shades

STEPHEN PHILLIPS
Carver


Accessory Tables, Moorish, Turkish, Persian, Inlaid Mother of Pearl, Ivory and Toreador Shell, and to late 19th Century.

Mirrors, Middle Eastern, Lebanon, Lautabry, Carved and Inlaid with Mother of Pearl. Used In Special Function Rooms of Great Palaces. Very Rare.

Portrait: Early 18th Century, English—School of Hogarth

Poster Screen, Circa 1860, English, Down Spout

Aluminium/Glass Torchere, Circa 1920, Art Deco, English Baysic.

Scepter, Female Wedding Robe, early 1920.


Table-Mosaic Marble, Victorian, 1860, English, with Italian Marbles

Cocooned Cabinet, Radio Cabinet from 1920. There is a Poem on side doors which has not been translated.

Robe Stand, Early 19th Century, Japanese

"May"—Family Coat decoration on Gold/Black Lacquer

Buddha, Burmese Antique, Carved Wood, Polychrome.

BILL McGUIGE
Marquetry Tables and Pieces

GEORGE SAMSON
Dragon Casting and Production.

STEVEN JONES
Sculptor

MARO FOGACCI
Marble Carving, Hand-carved White Marble, Winged Griffin—Pietra Dura, Italy

BOYD LIGHTING
City of Paris, Victorian, Designed in 1937 to collaborate with Charles Girard, Director of Events in City of Paris

ERIC ANTHONY
Sweat Bar Stools—Handcrafted. Design is of 19th Century, Antique, Used by recreation at Bilard Tournament and other Games.

TONY ERCOLINO
Carver, Furniture Maker
Bar Tables.

Afternoon Tea
Served from 3:00 PM to 4:30 PM
Reservations Recommended

Enjoy Afternoon Tea, a time of tranquility and relaxation in the comfort of The Compass Rose, San Francisco's Grand Bar.

Entertainment
Piano entertainment by Maynard Belongia
12:00 PM - 3:00 PM
St. Francis Strings
4:30 PM - 7:30 PM
Abe Battat Popular Jazz Trio
9:00 PM - 1:00 AM

Sweets and Snacks
Served til 12:30 AM
Eclairs
St. Francis Cheesecake
Chocolate Mousse
Fruit Tartlettes
Assorted Cakes
$3.50
### California Wines

#### Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>$5.95</td>
<td>$24.00</td>
</tr>
<tr>
<td>B.V. Rutherford, Napa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>$6.25</td>
<td>$25.00</td>
</tr>
<tr>
<td>Freemark Abbey, Napa</td>
<td>$5.75</td>
<td>$23.00</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>$4.75</td>
<td>$19.00</td>
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<tr>
<td>Treleven, Napa</td>
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<td></td>
</tr>
<tr>
<td>Zinfandel</td>
<td>$4.75</td>
<td>$19.00</td>
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<tr>
<td>Sutter Home, California</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Merlot</td>
<td>$4.75</td>
<td>$19.00</td>
</tr>
<tr>
<td>Baccala, Alexander Valley</td>
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#### Blush Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>White Zinfandel</td>
<td>$4.75</td>
<td>$19.00</td>
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<tr>
<td>Buahier, Napa</td>
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#### White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Chardonnay</td>
<td>$5.75</td>
<td>$23.00</td>
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<tr>
<td>Carneros Creek, Napa</td>
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<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>$5.85</td>
<td>$24.00</td>
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<tr>
<td>Hacienda Clair de Luna, Sonoma</td>
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</tr>
<tr>
<td>Chardonnay</td>
<td>$5.95</td>
<td>$24.00</td>
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<tr>
<td>Burgess, Napa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>$6.25</td>
<td>$25.00</td>
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<tr>
<td>Hafner, Alexander Valley</td>
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<td></td>
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<tr>
<td>Chardonnay</td>
<td>$6.75</td>
<td>$27.00</td>
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<tr>
<td>Jordan, Alexander Valley</td>
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<tr>
<td>Johannisberg Riesling</td>
<td>$4.75</td>
<td>$19.00</td>
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<tr>
<td>J. Phelpa, Napa</td>
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<td></td>
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<tr>
<td>Gewurztraminer</td>
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</tr>
<tr>
<td>Chateau St Jean, Sonoma</td>
<td>$5.25</td>
<td>$21.00</td>
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<tr>
<td>Fume Blanc</td>
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<td></td>
</tr>
<tr>
<td>Mondavi, Napa</td>
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<td></td>
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</tbody>
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#### Cognacs

<table>
<thead>
<tr>
<th>Cognac</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courvoisier VS</td>
<td>$6.75</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>$7.75</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>$9.00</td>
</tr>
<tr>
<td>Hennessy Paradis</td>
<td>$17.00</td>
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<tr>
<td>Louis XIII</td>
<td>$37.00</td>
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#### Armagnacs

<table>
<thead>
<tr>
<th>Armagnacs</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sempe VSOP</td>
<td>$7.50</td>
</tr>
<tr>
<td>Sempe 1965</td>
<td>$9.50</td>
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<tr>
<td>Sempe 1934</td>
<td>$18.00</td>
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#### Champagnes

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Dom Pérignon</td>
<td>$19.00</td>
<td>$120.00</td>
</tr>
<tr>
<td>Moët et Chandon, Brut</td>
<td>$9.50</td>
<td>$75.00</td>
</tr>
<tr>
<td>Mumm's Cordon Rouge</td>
<td>$9.00</td>
<td>$65.00</td>
</tr>
<tr>
<td>Charles Heidsieck, Brut</td>
<td>$8.50</td>
<td>$55.00</td>
</tr>
<tr>
<td>Pommery, Extra Dry</td>
<td>$7.75</td>
<td>$45.00</td>
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#### California Sparkling

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Schramsberg, Blanc de Blanc</td>
<td>$8.00</td>
<td>$50.00</td>
</tr>
<tr>
<td>Domaine Chandon, Blanc de Noir</td>
<td>$7.50</td>
<td>$40.00</td>
</tr>
<tr>
<td>Domaine Chandon, Brut</td>
<td>$7.75</td>
<td>$45.00</td>
</tr>
<tr>
<td>Gloria Ferrer, Brut</td>
<td>$7.25</td>
<td>$35.00</td>
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</table>

#### Caviar

- All caviars are prepared and served at your table accompanied by the traditional garnish.
- Available 4:00 pm – 9:00 pm

<table>
<thead>
<tr>
<th>Caviar</th>
<th>Price</th>
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<tbody>
<tr>
<td>American Salmon</td>
<td>$16.00</td>
</tr>
<tr>
<td>American Sturgeon</td>
<td>$18.00</td>
</tr>
<tr>
<td>American Whitefish</td>
<td>$14.00</td>
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<tr>
<td>Sevruga</td>
<td>$24.00</td>
</tr>
<tr>
<td>Ossetra</td>
<td>$26.00</td>
</tr>
<tr>
<td>Beluga</td>
<td>$32.00</td>
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**Beers**

**IMPORTED**
- Heineken
- Beck's
- Grolsch
- Pilsner Urquell
- Amstel Lite
- Moussy (Non Alcoholic)
  4.25

**DOMESTIC**
- Anchor Steam
- Budweiser
- Michelob
- Miller Lite
  3.75

**Non-Alcoholic Drinks**

**PERRIER TIF**
A blend of Fruit Juices and Perrier
  3.75

**GAZPACHO FIZ**
Tomato Puree, Lemon Juice, Celery Seed and Perrier
  3.75

**PERSIAN POEM**
Raspberries, Peaches, Honey, Lemon Juice and Perrier
  4.25

**PINA PERRIER**
Fresh Pineapple Cubes, Coconut Cream, Pineapple Juice and Perrier
  4.25