Thanksgiving Dinner

CRAB MEAT COCKTAIL                     CHILLED TOMATO JUICE
SUPREME OF FRUIT                       MOSCOWITE CANAPE

HEARTS OF CELERY
SALTED ASSORTED NUTS                   MIXED OLIVES

OLD FASHIONED VEGETABLE SOUP           CHICKEN BROTH WITH NOODLES

BAKED OYSTERS, CASINO

ROAST STUFFED MARYLAND TURKEY, CRANBERRY COMPOTE
GRILLED FILET MIGNON WITH MUSHROOMS
BRAISED GOSLING, CURRANT JELLY
SUCKLING PIG, CHESTNUT DRESSING

BRUSSELS SPROUTS                        CREAMED ONIONS
BAKED IDAHO POTATO                      MASHED TURNIPS

CHIFFONADE SALAD                       CANDIED SWEET POTATOES

HOT PLUM PUDDING, HARD AND BRANDY SAUCE
MINCE PIE                               PUMPKIN PIE
COUPE JUBILEE                           MOCHA CAKE
BISCUIT TORTONI                         RASPBERRY SHERBET
FRUIT SURPRISE ICE CREAM AND CAKE
MINTS

COFFEE                                  TEA

Milk

THE GRILL $3.00 per person

THE ROOSEVELT HOTEL
MADISON AVENUE AT 45TH STREET
NEW YORK
Bernard G. Hines, Managing Director

THURSDAY, NOVEMBER 21ST, 1940