ASSORTED RELISHES
FRESH FRUIT CUP GRENADEINE FRESH ORANGE OR VEGETABLE JUICE
CHOPPED CHICKEN LIVERS CHILLED HONEYDEW MELON
MARINATED HERRING AVOCADO COCKTAIL SEAFOOD COCKTAIL

FRENCH ONION SOUP
JELLIED MADRILENE SPAGHETTI BOLOGNESE

CHICKEN BROTH WITH RICE
COLD VICHYSOISE

SLICED TOMATO SALAD, JACKSON DR.

ABALONE STEAK SAUTE, MEUNIERE
STEAMED SACKED FINNAG HADDIE, DRAWN BUTTER
FRIED CAPE COD SCALLOPS ON TOAST, TARTAR SAUCE
BROILED FRESH SWORDFISH STEAK, HOTELIERE
PANNED FILET OF SOLE (TOMATO, MUSHROOMS) DUSLEHE
FRESH JUMBO WHITEFISH SAUTE, GRENADINOISE
FRESH BROOK TROUT SAUTE, AMANDINE
FRIED JUMBO FROG LEGS, REMOULADE
WHOLE BROILED LIVE LOBSTER, DRAWN BUTTER
SPAGHETTI VICTOR HUGO
ENCHILADA MEXICAN

BOILED NEW ENGLAND DINNER
LAMB KIDNEYS' SAUTE WITH MUSHROOMS, AU MARSALA
CALVES LIVER SAUTE, BERGO, BAloon STRIPS
ROAST LEG OF SPRING LAMB, DEMI-GLACE, MINT JELLY
COLD SLICED TURKEY AND BAKED HAM, AVOCADO SALAD
POTTED LONG ISLAND DUCKLINGS WITH OLIVES, PROVENCALE
DISJOINTED SPRING CHICKEN WITH VEGETABLES, PRINTANIERE

CHICKEN MARYLAND "WHITE MEAT", FRICASSEE GRAVY
BREADED VEAL CUTLET, A LA MILANAISE
ROAST PRIME RIBS OF BEEF, AU JUS
BROILED ROYAL SQUAB, WILD RICE, BACON, CURRANT JELLY
BROILED CHOICE FILET MIGNON, MUSHROOMS, BEARNESAINE
BROILED NEW YORK CUT STROGANOFF STEAK, MAITRE D'HOTEL

DESSERTS
LEMON MERINGUE PIE - BANANA CREAM TARTLET - SABA AU RHUM
JELLO WITH WHIPPED CREAM - STRAWBERRY MERINGUE GLAZE
ROMAN OR CREME DE MENTHE PUNCH - ASSORTED PETITS FOURS
ALMOND CREAM SLICE - ECLAIR VICTOR HUGO - MARQUIS SALAD
BOYSENBERRY CORDIERE - FUDGE CAKE A LA MOUSSE FRUIT COMPOTE
CHOCOLATE PARFAIT - CHARLOTTE RUSSE - CARAMEL CUSTARD
NAPOLEON SLICE - BAKED BARTLET PEAR - APPLE CAKE

CHOICE OF ICE CREAM
CHOICE OF CHEESE

MILK

Dinner, October 11, 1948

THE VICTOR HUGO INN
LAGUNA BEACH, CALIF.