

BIENVENUE A DEUX CHEMINEES,

Welcome to our home.

Deux Cheminees ("Two Fireplaces") was built as two separate homes in 1824, three years after Napoleon's death. The two homes were joined as one restaurant in 1914. Thereafter, they were operated as Philadelphia's first french dining club, "Le Coin d'Or", for the next sixty years.

Deux Cheminees was opened seven years ago, after the first floor was restored to its original 19th Century condition. Since then, we have received six consecutive "FOUR STAR" awards from the Mobil Guide.

All of our food is prepared from the finest ingredients under the direction of chef-proprietor, Fritz Blank, assisted by two sous-chefs, pastry chef and a staff of twenty-five persons.

We sincerely hope that you enjoy your visit tonight and that we can help you entertain your special friends and business guests with a private party in the future.

*bon appetit*

P.S. We ask that you kindly refrain from the smoking of cigars or pipes in any of our public dining rooms.

POTAGES

\$ 7

POTAGE DU JOUR

*The chef de cuisine's selection of soup for this evening prepared from the best ingredients at this morning's market*

VELOUTE CRABE MARGUERITE

*From the repertoire of the late James Beard: the finest lump crabmeat blended with heavy cream into a delicately seasoned satin veloute and laced at your table with whiskey.*

*( This award-winning soup is available only at select times with a \$ 6 supp. )*

HORS D'OEUVRE VARIES

§ 12

TERRINE DU CHEF

The chef de cuisine's choice of a meat, fish or fowl terrine or galantine with a seasonal garnish

GRATIN D'ENDIVE ET JAMBON

Belgian endive poached, wrapped in ham and baked in mornay sauce

CUISSE DE CANARD FARCEE

A deboned leg and thigh of duck stuffed with a changing variety of fresh seasonal fillings, baked and served with sauce "caponade du chef."

PREMIER SERVICE

LES POISSONS ET COQUILLES

§ 15

BATONS DE SAUMON GRILLES SUR NOUILLES

Fresh grilled salmon batons served on saffron-flavored angel-hair pasta with beurre blanc sauce

ESCARGOTS EN FEUILLETTE

Snails in puff pastry served with a champagne toasted-hazelnut and butter sauce

TRUITE FUMEE MAISON

A fully-deboned side of fresh rainbow trout, smoked in our kitchen and served with sauce *Rafoux*

COQUILLES ST. JACQUES A LA VAPEUR

Sliced sea scallops steamed on a bed of sautéed spinach with a capicum sauce

SAUMON FUME D'ECOSSE

The finest smoked salmon from Scotland, garnished with scallions, capers and black bread, accompanied by a demi-glass of iced Absolut

ENTREES

\$ 30

POISSON DU MARCHE

*The freshest catch from this morning's market, one or more varieties of fish prepared in the style for the day*

FOIE DE VEAU POLONAISE

*Tender calf's liver sauteed and served with our own home-made raspberry vinegar, shallots and beef stock*

ESCALOPES DE VEAU MARSALA

*Prime milk-fed veal tenders, sauteed and served with a sauce of shallots, marsala and cream*

AIGUILLETES DE CANARD

*Succulent breasts of duckling, sauteed medium rare, thinly sliced and served with a green-peppercorn sauce of port wine and duck sauce*

ROGNONS DE VEAU AU ROQUEFORT

*Veal kidneys sauteed and served on large croutons with a Roquefort cheese, white wine sauce*

TRANCHE DE TOURNADOS AUX CHAMPIGNONS

*Filet Mignon grilled and served on wild mushrooms with a brown horseradish sauce*

RIS DE VEAU AUX MANGE-TOUT

*Veal Sweetbreads sauteed and served on a bed of snow-peas with a Madeira sauce*

COTE DE VEAU FARCIE

*A Veal Chop stuffed with apples and prunes, braised and served with a Sauce Normandie*

CARRE D'AGNEAU (pour deux)

*Rack of Lamb served only for two, prepared in our special marinade and roasted to your order; served with a sauce Perigord and garnished with a confiture a l'oignon*

*(Priced per person - \$ 7 supplement each)*

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*You are invited to compose your own dinner menu in advance with our chef de cuisine, Fritz Blank. Arrangements must be made at least one week in advance of your dinner and a minimum of six people is required. If you prefer to dine privately, our rooms are available without charge and on a special prix fixe basis or a la carte.*

