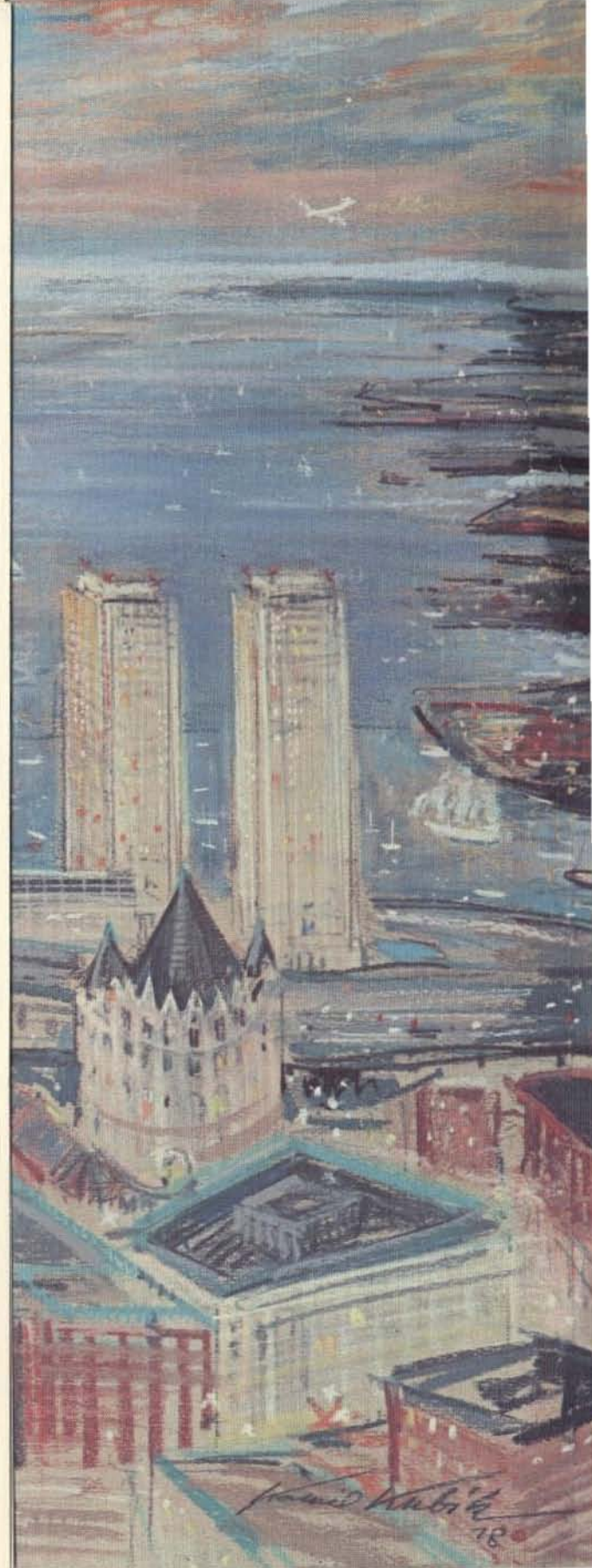


THE
BAY TOWER
ROOM

Winter



APPETIZERS

Bouquet of Jumbo Shrimp with Tomato Basil Vinaigrette*
Ten Dollars

Baked Oysters with Fresh Oregano and Sun-dried Tomatoes*
Seven Dollars

Snails and Hazelnuts in a Garlic Cream Sauce*
Ten Dollars

Blackened Venison Carpaccio with Lingonberries
Nine Dollars

Beluga Caviar with Herb Crepes and Vodka Creme Fraiche
Thirty-Seven Dollars

Country Pate with Veal and Apples
Six Dollars

Vegetable Terrine with Red Bell Pepper Sauce*
Four Dollars

Gooseliver Cream Puffs with Beach Plum Sauce
Eleven Dollars

Littleneck Clams with Three-Pepper Herb Sauce*
Six Dollars

Grilled Squab with Balsamic Sauce
Twelve Dollars

Venison and Wild Mushroom Strudel with Apple Chutney
Seven Dollars

SOUPS

Oyster Stew with Brie
Eight Dollars

Butternut Squash Bisque
Four Dollars

Duck Consomme with Tortellini
Five Dollars

Soup of the Season
Three Dollars

SALADS

Caesar Salad*
— prepared for two —
Ten Dollars

Seasonal Salad with*
Champagne Vinaigrette
Three Dollars

Lobster Salad with Onion
and Basil Vinaigrette
Fifteen Dollars

Fried Oysters with*
Wilted Spinach Salad
Eight Dollars

— Patrons are Requested to Refrain from Smoking Pipes and Cigars —

PREMIER ENTREES

Baked Jumbo Shrimp with Scallop Mousse and Orange Beurre Blanc
Twenty-Four Dollars

Grilled Halibut with Red Pepper Sauce and Smoked Mussels*
Nineteen Dollars

Braised Two Pound Lobster with Black Trumpet Mushrooms and
Harvest Riesling Chive Sauce
Thirty-Eight Dollars

Grilled Salmon with a Spicy Pecan Sorrel Sauce*
Twenty-Two Dollars

Grilled Sole Medallions Filled with Foie Gras
Twenty-Four Dollars

Roast Pork Tenderloin with a Green Peppercorn Mustard Sauce*
Nineteen Dollars

Sauteed Duck with Sage and Prosciutto
Twenty-Two Dollars

Spirals of Chicken and Smoked Salmon Mousse with Leeks
Eighteen Dollars

Sauteed Venison Medallions with Porcini Mushrooms
Twenty-Seven Dollars

Grilled Veal Medallions Stuffed with Gouda Cheese*
and Served with Black Pepper Pasta
Twenty-Four Dollars

Filet Mignon with Braised Leeks and Roquefort Sauce*
Twenty-Three Dollars

Medley of Fresh Vegetables with Lemon Butter or Cheese Sauce*
Seventeen Dollars

Rack of Lamb in a Gorgonzola Crust with Mint Zinfandel Sauce
— prepared for two —
Fifty-One Dollars

Chateaubriand in a Three Peppercorn Crust with Vermouth Herb Sauce
—Prepared for two—
Forty-Eight Dollars

Entrees may be prepared without sauce and, where appropriate, may be broiled,
poached or baked. Asterisk indicates item prepared with garlic.

Francisco D. Rey, Maitre d' Hotel • Ralph G. Priesing, Chef de Cuisine

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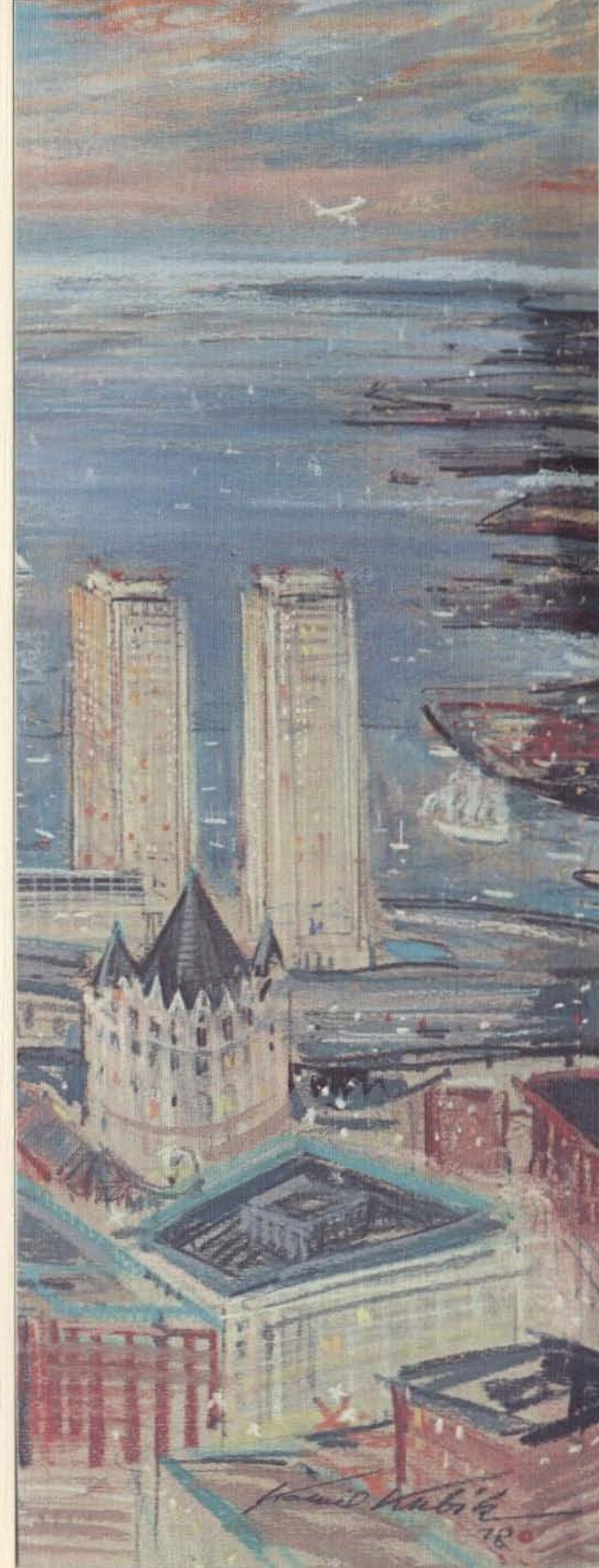
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