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
Goose liver Cream Puffs with Beach Plum Sauce Eleven Dollars
Littleneck Clams with Three-Pepper Herb Sauce* Six Dollars
Grilled Squash with Balsamic Sauce Twelve Dollars
Venison and Wild Mushroom Strudel with Apple Chutney Seven Dollars

SOUPS

Oyster Stew with Brie Eight Dollars
Duck Consomme with Tortellini Five Dollars
Butternut Squash Bisque Four Dollars
Soup of the Season Three Dollars

SALADS

Caesar Salad* - prepared for two - Ten Dollars
Lobster Salad with Onion and Basil Vinaigrette Fifteen Dollars
Seasonal Salad with* Champagne Vinaigrette Three Dollars
Fried Oysters with* Wilted Spinach Salad Eight Dollars

PREMIER ENTREES

Baked Jumbo Shrimp with Scallop Mousse and Orange Beurre Blanc Twenty-Four Dollars
Grilled Halibut with Red Pepper Sauce and Smoked Mussels* Seven 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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Twenty-Four Dollars

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

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—prepared for two—
Fifty-One Dollars

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

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Francisco D. Rey, Maître d’ Hotel • Ralph G. Priesing, Chef de Cuisine