Autumn of 1985

Celebrate Autumn with Roast Pheasant,
Baked Oysters with Fresh Native Duck Livers,
Fricassée of Lobster in Pouilly Fumé,
Broiled Swordfish with Beurre Rouge,
and Seasonal Tarte Tatin.

Enjoy the taste of our special aperitif which combines
the essence of raspberries with the elegance of
the finest sparkling wines.

Taittinger Brut, La Française 9.50
or
Bouvet Brut, Loire 4.50
with
Framboise by Gabriel Boudier of Dijon
Chilled Hors d'Oeuvre

Fresh Artichoke Hearts with a Coulis of Tomato and Olive Oil 4.95
Plump Shrimp with Three Sauces 9.95
Shucked Oysters on the Halfshell 5.95
Littleneck Clams on the Halfshell 5.95
Fresh Goose Liver Nature 12.95

Salad

Salad of Fall Vegetables with Walnut Oil and Lemon 3.95
Belgian Endive and Watercress 4.95
Boston Lettuce Vinaigrette 3.25

Salad is included with any three course dinner.
Hot Hors d'Oeuvre

Baked Oysters with Native Duck Livers 12.95
Quenelles of Scallops and Black Caviar 7.95
Snails in a Bottle with Pernod 6.95
Warm Salad of Chicken Livers and Shrimp with Raspberry Vinegar 7.95

Soups

Cream of Oysters 4.95
Consommé Forestière en Croûte 6.95
Entrees

Fricassée of Lobster in Pouilly Fumé with Truffles 27.95

Lobster Broiled with Coral Butter 25.00

Dover Sole Meunière 24.95

Broiled Swordfish with Beurre Rouge 19.95

Poached Salmon with Saffron Velouté 19.95

Pheasant Saint-Hubert with Brandied Peach and Wild Rice 24.95
Entrées

Suprêmes of Chicken with Wild Mushrooms 19.95

Roasted Duckling with Fresh Cranberry and Mango 22.95

Loin of Veal Sauté with Morels 25.95

Noisettes of Lamb with Green Onions 24.95

Beef Sirloin and Marrow with Médoc 24.95

Châteaubriand Bouquetière for Two 48.00
The Taster's Menu

Enjoy varied samplings from the Café Plaza menu with the Taster's Menu. This menu is offered to your party when your party consists of an even number of guests and when all guests in the party participate in the Taster's Menu.

Cream of Oysters

Fresh Goose Liver Nature

and

Artichoke Hearts with a Tomato Coulis

Lobster Broiled with Coral Butter

Belgian Endives and Watercress Salad

Pheasant Saint-Hubert

A Selection of Cheeses

Tarte Tatin

39.95
Cheese
Selection from the Cheese Tray 4.95
Served with Walnuts

Desserts

Soufflé for Two 10.00
(Please Order with your Dinner)
Grand Marnier Soufflé
Raspberry Chambord Soufflé

Tasters Plate of Plaza
Ice Cream or Sherbets 4.25

Ilona Torte 5.75

Carte Tatin 5.75
Maitre d'Hotel - Robert Bowker
Chef of the Café Plaza
Denis Cole

Executive Chef of the Copley Plaza Hotel
Robert L. Redmond

The Copley Plaza Hotel prides itself in having available the finest chefs in New England. If you are planning a special affair, The Café Plaza will be proud to produce your favorite dishes with advance notice. Our vintage wine cellar is also available for your selection.

We will appreciate if cigars and pipe smoking are enjoyed only in the Library Bar where coffee and cordials may be served.

The Copley Plaza Hotel is operated by Hotels of Distinction, Inc.

calligraphy and menu design by Sandi Dougher-Viachen