PILLAR HOUSE

Newton Lower Falls, Massachusetts

spring-summer
Appetizers

Fresh Fruit with Sorbet 3.00
Little Necks and Oysters on the Half Shell 5.00
Scottish Smoked Salmon 4.75
Paté, Chef’s Preparation 3.50
Chilled Gulf Shrimp Cocktail 5.75
Baked Brie with Brown Sugar Almonds 4.25
A Trio of Mushrooms in Pastry 4.00
Seasonal Green Salad 2.00

Soups

Daily Selections 2.00  Bowl 3.50
New England Clam Chowder 3.00  Bowl 4.50
French Onion Soup, Gruyere 2.50

Salads and Sandwiches

Spinach and Feta Cheese Salad, Warm Bacon Dressing
as an appetizer 2.50  as a main course 5.50
Caesar Salad
as an appetizer 2.50  as a main course 5.50
The Pillar House Chicken Salad 6.25
Grilled Salmon Sandwich 6.00
Hot Smoked Turkey Sandwich 6.00
Grilled Sirloin and Gruyere Cheese Sandwich 7.50

All sandwiches are served on Anadama bread, accompanied by vegetable or potato.

Please notify your server if you have a time constraint - Guests are welcome to visit our kitchens.
Main Courses

Fish of the Day  8.50
Salmon and Chicken roasted in Olive Oil  8.50
Broiled Chatham Scallops  9.50
Broiled Schrood, Lemon Basil Butter  7.50
Baked Stuffed Gulf Shrimp  9.50
Broiled or Steamed Maine Lobster  21.00

Stir fry of Chicken with Summer Basil, Fresh Pasta  7.00
Calves Liver, with Onion and Bacon  7.00

10 oz. Broiled Prime Sirloin Steak  11.00

Roast of the Day  7.00
Fresh Pasta with Pesto and Vegetables  7.00
Grilled Seafood Brochette  8.00

Above Main Courses are accompanied by salad and appropriate vegetable/ potato

Cool Fried Chicken Breast and Avocado on Summer Greens  6.50
Chilled Seafood Salad  10.50
Smoked Salmon, Spinach and Tomato Salad  7.00
Fresh Fruit Salad with Sorbet  6.00

Alan R. Gibson  
Executive Chef

Minimum Food Charge  
Per Person  6.00
PILLAR HOUSE

THIS interesting old house, built early in the classical revival period of our country's architectural history, has been a landmark in Newton Lower Falls since 1828.

The House was built by Allen Crocker Curtis, who lived here until his retirement in 1860. His father, Solomon Curtis, was one of the first to establish a paper mill in this country.

Allen, the eldest of fifteen children, and his brother William, continued the business as partners. Their success was phenomenal, due mainly to the fact that they had smuggled in from England two Fourdriner machines, which enabled them to be one of the first in the United States to make paper on a continuous roll. Interestingly enough, the paper this menu is printed on is Tweedweave, manufactured by Curtis Paper Company, Newark, Delaware.

Across the Charles River, or the Quinobequin, so named by the Indians, the large stone mill built by the Curtis's in 1834 is still standing—mute testimony to the success of these two brothers and to 68 years of paper making by the Curtis family in Newton Lower Falls.

It was probably during his trip to England that Allen Curtis was attracted by the architecture which had just come into vogue and had plans drawn for his home which we have called Pillar House.

Surely, in those early days, it must have been the scene of gracious living, as Allen Crocker Curtis, wealthy paper maker, member of the General Court, Director of a Newton bank, Senior Warden of St. Mary's Church and an ardent sportsman, was here host to his many friends.

Another era in which Pillar House was a focal point in the life of this community occurred during the twenty-odd years that L. Royal L. Putnam lived here. A teacher of piano and dancing, he inspired many of the younger citizens of Newton to appreciate and take part in forms of musical expression. Many of our guests have told us of the pleasant memories they have of their music lessons in the Curtis Room and Mr. Putnam's dancing recitals in the large ballroom on the third floor.

It is with a feeling of reverence for its past history, mixed with an appreciation for modern living, that we dedicate Pillar House to the sole purpose of gracious dining.

The Larsens

The Pillar House Cookbook will realize even the most extravagant gastronomy dream! Renowned culinary arts masters Alan Gibson (Chef de Cuisine, Pillar House) and David Paul Larousse (Edible Art, Van Nostrand Reinhold, 1986) lend their expertise in the preparation and exquisite presentation of four-star quality meals. A historical examination of Russell-Harrington cutlery plus Alan Gibson's account of 'The Essential Pillar House' make The Pillar House Cookbook much more than a recipe compilation. It is Gibson and Larousse's wish that those who "invent the fruit of our labors (will) be nourished, perhaps even transformed thereby."

The Pillar House Cookbook
by Alan R. Gibson and David Paul Larousse
$14.95
Publication Date: November 1988
PILLAR HOUSE
Route 16 at 128
Newton Lower Falls
Massachusetts 02162
617-969-6500
Appetizer
(Choice of one)
Fresh Fruit, Sorbet
French Onion Soup
Bisque of Squash with Native Crab
Shrimp Cocktail (5.00)
Medallions of Salmon, Lemon Chive Butter (3.00)
Wild Mushrooms in Puff Pastry
Fricassee of Seafood in Sauternes (3.00)
Paté

Salad
(Choice of one)
Watercress and Endive, Balsamic-Olive Oil Vinaigrette
Caesar (1.00)
Spinach, Warm Bacon Dressing (1.00)
Cold Poached Salmon, Dijon Mustard Mayonnaise (3.00)
Seasonal Green

Entrée
Poached Salmon, Saffron Butter Sauce ........................................23.00
Baked Stuffed Shrimp .................................................................25.50
Fillet of Lemon Sole, Dill Hollandaise ........................................20.00
Scampi Provençal, White Wine, Garlic, Tomatoes ....................24.00
Baked Stuffed Lobster, Crabmeat, Scallops ...............................35.00
Bay Scallops, Chardonnay Cream ..............................................24.00
Grilled Swordfish, Lemon Butter .................................................24.00
Tournedos of Beef Pillar House, Lobster, Asparagus, Béarnaise Sauce .................................30.00
Beef Wellington, Maderia Sauce ...............................................27.00
Roast Prime Rib of Beef, au jus .................................................27.50
Veal Medallions, Ragout of Wild Mushrooms and Marsala Cream...24.00
Veal Oscar ..........................................................26.00
Breast of Duck, Raspberry Ginger Sauce ....................................25.00
Breast of Chicken, Côte d'Azur, Saffron, Tomatoes, Sweet Peppers 20.00
Rack of Spring Lamb, Sweet Garlic Cream ................................29.00
Grilled Pork Chops, Macintosh Apple Cream ...........................19.50
Fettucini with Duck and Ginger ............................................20.50

All entrées include our Chef's selection of Vegetable and Potato

Dessert
(Choice of one)
Figs Amaretto
Baked Alaska
Black Forest Cake
Creme Brulée
Frozen Raspberry Soufflé
Pillar House Ice Cream or Sorbet
Grilled Pineapple with Wildflower Honey
Hazelnut Torte

Beverage
Coffee – Tea – Decaffeinated Coffee

The maximum selection for parties of fifteen or more is one appetizer, one entrée, and one dessert.
A one dollar charge will be added for each additional choice. Selections must be confirmed 72 hours prior to function date.

Add to all quoted prices 5% Mass. Meals Tax and 15% Gratuity. Please consult with our Function Coordinator for Specialty Menus.

Please be reminded that The Pillar House is entirely non-smoking.
The Presidential Dinner

Salmon in Brioche
  Sauce Basilic

Salad of Raddichio, Endive, and Arrugala
  Balsamic Vinaigrette

Intermezzo of Sorbet

Roast Loin of Veal
  Veal and Winter Truffle Mousse
  Ragout of Wild Mushrooms and Marsala Cream
  Baby Vegetable Panaché

International Cheese Presentation

Chocolate Paté
  Pistachio Sauce
  Petit Fours
  Coffee

sixty-five dollars

The Quinobequin Dinner

Elixir of Wild Mushrooms

Salad of Bibb, Tomato and Spinach
  Roasted Walnut Oil Dressing

Intermezzo of Sorbet

Rack of Lamb
  Rosemary Pommeray Sauce
  Wild Rice Cakes
  Baby Vegetable Panaché

International Cheese Presentation

Charlotte Malakoff
  Truffles
  Coffee

sixty dollars
# Hors D’Oeuvres

## Cold
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beluga Caviar, Classical Presentation</td>
<td>150.00</td>
</tr>
<tr>
<td>Mirror of Assorted Smoked New England Seafood</td>
<td>100.00</td>
</tr>
<tr>
<td>Gulf Shrimp on Ice</td>
<td>45.00</td>
</tr>
<tr>
<td>Crabmeat “Strawberries”</td>
<td>45.00</td>
</tr>
<tr>
<td>Smoked Salmon Mousse</td>
<td>45.00</td>
</tr>
<tr>
<td>Oysters or LittleNecks on the Half Shell</td>
<td>30.00</td>
</tr>
<tr>
<td>Chicken Liver Mousse with Marinated Herring</td>
<td>40.00</td>
</tr>
<tr>
<td>Baby Shrimp “Baton Rouge”</td>
<td>30.00</td>
</tr>
<tr>
<td>Tarte de Salmon, Tuna or Steak</td>
<td>35.00</td>
</tr>
<tr>
<td>Whole Poached Salmon “Bellevue”</td>
<td>200.00</td>
</tr>
<tr>
<td>Hawaiian Pineapple with Prosciutto</td>
<td>35.00</td>
</tr>
<tr>
<td>Assorted Nuts</td>
<td>(per lb.) 8.00</td>
</tr>
</tbody>
</table>

## Hot
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scallops in Bacon</td>
<td>20.00</td>
</tr>
<tr>
<td>Mushrooms with Crabmeat Stuffing</td>
<td>20.00</td>
</tr>
<tr>
<td>Scampi</td>
<td>45.00</td>
</tr>
<tr>
<td>Oysters Rockefeller</td>
<td>45.00</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>45.00</td>
</tr>
<tr>
<td>Frogs Legs Provençale</td>
<td>35.00</td>
</tr>
<tr>
<td>Miniature Native Crab Cakes</td>
<td>40.00</td>
</tr>
<tr>
<td>Chausson de Lobster</td>
<td>45.00</td>
</tr>
<tr>
<td>Chicken Sesame</td>
<td>20.00</td>
</tr>
<tr>
<td>Escargot in Pastry</td>
<td>25.00</td>
</tr>
<tr>
<td>Sautéed Foie Gras with Orange</td>
<td>150.00</td>
</tr>
</tbody>
</table>

## The Pillar House Reception
- International Cheese Presentation
- Assorted Canapés
- Display of Fresh Vegetables
- Chicken Sesame
- Stuffed Mushrooms
- Scallops Wrapped in Bacon
- with Ice Sculpture

(minimum 25 people) 12.50 per person

## Wine List
### Champagnes and Sparkling Wines
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td>Moet &amp; Chandon Brut 38.00</td>
</tr>
<tr>
<td>65</td>
<td>Dom Perignon 110.00</td>
</tr>
<tr>
<td>76</td>
<td>Korbel Brut 23.00</td>
</tr>
<tr>
<td>85</td>
<td>Paul Cheneau 11.50</td>
</tr>
</tbody>
</table>

### California White
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>103</td>
<td>Chardonnay-Beaulieu</td>
<td>18.50</td>
</tr>
<tr>
<td>106</td>
<td>Chardonnay-Clos du Bois</td>
<td>20.00</td>
</tr>
<tr>
<td>150</td>
<td>Fumé Blanc-Dry Creek</td>
<td>17.00</td>
</tr>
<tr>
<td>157</td>
<td>Riesling-Trefethen</td>
<td>14.50</td>
</tr>
</tbody>
</table>

### French White
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>201</td>
<td>Pillar House Private Import</td>
<td>11.50</td>
</tr>
<tr>
<td>202</td>
<td>Macon-Villages, Les Chazelle</td>
<td>14.50</td>
</tr>
<tr>
<td>205</td>
<td>Saint-Veran, Georges Duboeuf</td>
<td>18.75</td>
</tr>
<tr>
<td>271</td>
<td>Vouvray, Robert Sarrau</td>
<td>10.00</td>
</tr>
</tbody>
</table>

### German
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>300</td>
<td>Liebfraumilch, Madonna</td>
<td>10.00</td>
</tr>
<tr>
<td>350</td>
<td>Zeller Schwartz Katz, Sichel</td>
<td>10.50</td>
</tr>
<tr>
<td>353</td>
<td>Piesporter Goldtropcfchen, Riesling Kabinett</td>
<td>17.00</td>
</tr>
</tbody>
</table>

### Rosé
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>376</td>
<td>Cabernet d’Anjou, St. Michel</td>
<td>10.00</td>
</tr>
</tbody>
</table>

### California Red
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>402</td>
<td>Cabernet Sauvignon-Beaulieu</td>
<td>18.75</td>
</tr>
<tr>
<td>411</td>
<td>Cabernet Sauvignon-Mondavi</td>
<td>25.00</td>
</tr>
<tr>
<td>413</td>
<td>Cabernet Sauvignon-Newton</td>
<td>26.00</td>
</tr>
<tr>
<td>484</td>
<td>Burgundy-Beaulieu</td>
<td>12.00</td>
</tr>
</tbody>
</table>

### French Red
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>500</td>
<td>Château Picourneau (Haut-Médoc)</td>
<td>15.50</td>
</tr>
<tr>
<td>502</td>
<td>Château Chasse-Spleen (Haut-Médoc)</td>
<td>17.00</td>
</tr>
<tr>
<td>700</td>
<td>Pillar House Private Import</td>
<td>11.50</td>
</tr>
<tr>
<td>726</td>
<td>Beaujolais-Villages, Georges Duboeuf</td>
<td>12.50</td>
</tr>
</tbody>
</table>

### Dessert Wines
<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>175</td>
<td>After Dinner Peach Wine, Nashoba Valley</td>
<td>12.50</td>
</tr>
<tr>
<td>163</td>
<td>Essensia, Quady (half bottle)</td>
<td>13.00</td>
</tr>
</tbody>
</table>

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For additional selections, please refer to the Dining Room Wine List

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**Ice Sculpture**

Please consult with our Chef regarding a custom designed sculpture for your reception. (per block) 125.00

**Fruit Punch**

- Non-Alcoholic (per person) 1.50
- Alcoholic (per person) 2.50

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*Donated by CJ & Family 9/14/01*

1989
PILLAR HOUSE

Newton Lower Falls, Massachusetts
**Ports**

- Tinta Ficklin (California) 3.50
- Ruby Porto, Dow's #1 3.50
- Tawny Porto, Dow's #1 3.50
- #10 Tawny Porto, Taylor, Fladgate, Yeatman 7.50
- Taylor 1981 Late Bottled Ruby Porto 4.50
- Warres 1980 Vintage Port 7.50
- Cockburn 1963 Vintage Port 10.00

**Dessert Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Half</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peach Wine (Nashioba Valley)</td>
<td>3.00</td>
<td>7.50</td>
<td>13.50</td>
</tr>
<tr>
<td>Château St. Jean (California) Trockenbeerenauslese 1980</td>
<td>45.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Essensia, Quady (California)</td>
<td>13.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Château Fargues (Sauternes) 1980</td>
<td>50.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Château d'Yquem (Sauternes) 1980</td>
<td>150.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Niesteiner Rehbach Sylvaner Beerenauslese, 1976</td>
<td>25.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hocheimer Kirchenstuck Eiswein (Rheingau), 1981</td>
<td>50.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Desserts

Raspberry Napoléon  4.00
Pecan Tart, Warm Bourbon Sauce  3.50
Poached Pear, Butterscotch Cream  3.50
Assortment of Sorbets, Fresh Fruit  3.50
Strawberries Romanoff  3.50
Selections from our Pastry Tray  4.00

Mousse  3.00
Baked Rice Pudding with Fruit  3.00
Pillar House Ice Cream  3.00
Vanilla Bean, Pistachio, Cappuccino
Danish Dark Chocolate, Grand Marnier,
and other Fresh Selections
Parfaits  3.50
Kahlúa, Menthe, Chocolate, Strawberry

Selection of Cheeses  4.50
Monterey Chèvre, Vermont Cheddar,
Smoked Brie, Roquefort

Glass

Hennessy Paradis  17.00
Hennessy Extra  14.00
Hennessy XO  8.50
Hennessy VSOP  6.00
Hennessy VS  4.50
Martell Cordon Bleu  6.50
Martell VS  4.50
Remy Martin VSOP  6.00
Remy Martin VS  4.50
Courvoisier VSOP  6.50
Courvoisier VS  4.50

Armagnac • Eaux-de-Vie • Liqueurs

Armagnac 1972 (Francis Darroze)  7.00
Armagnac Exceptional (Danflou)  6.50
Calvados (Danflou)  4.50
Poire William (Danflou)  4.50
Kirchwasser Grande Reserve (Danflou)  5.50
Grande Marnier (Centcinquantenaire)  9.50
Liqueur de Framboise (Danflou)  5.00
Marie Brizard Cordials
(Menthe, Cacao, Flavored Brandies, Anisette, Cassis)

David Hernandez  Pastry Chef

Alex J. Giam, CEC CCE
Executive Chef

Desserts and Coffee are available in our Lounge.
International Coffees
Irish, Dutch, Italian, Keoke, Mexican, Spanish
4.00

Cappuccino with Amaretto
4.00

Cappuccino          Espresso
1.75                1.50

Brewed Decaffeinated Coffee
1.25

Coffee    Herb Tea    Tea
1.00

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