



FOUNTAIN
RESTAURANT



Ragout of Mussel with Thyme and Julienne of Vegetable 7.00
Sweetbread Aspic with Chervil, Turnip and Carrot Vinaigrette 5.50
Linguini Pasta with Bay Shrimp in Saffron Cream Sauce 8.00
Plate of Norwegian Smoked Salmon with Garnish 9.50
Poached American Foie Gras with Green and Red Cabbage 11.00
One Ounce of Beluga Caviar ooo with Sour Cream 35.00

Chilled Bucks County Tomato Soup with Coriander 4.50
Hot Ginger Consomme, Julienne of Red Pepper and Crabmeat 5.00

Boston Lettuce, Watercress and Endive, Vinaigrette Dressing 4.50
Spinach Salad, Julienne of Duck Confit and Bacon, Sautéed Quail Egg 6.00
New Potato Salad, Sautéed Sea Scallops, Golden and Salmon Caviar Vinaigrette 8.50

Sautéed American Red Snapper Fillet, Basil Cream Sauce 22.00
Roasted Maine Lobster with Cherry Tomato 28.00
As an Appetizer 14.50
Poached Escalope of Salmon with Fresh Herbs and Olive Oil 21.50
As an Appetizer 10.50
Grilled Mako Shark Steak, Watercress Butter Cream Sauce 19.50
As an Appetizer 11.50

Sautéed Peking Duck Breast, Wild Mushroom and Scallion Sauce 18.00
Grilled Virginian Squab, Shallot Sauce with Oregano 21.00
Grilled Lamb Cutlet, Rosemary Sauce and Fried Parsley 24.50
Sautéed Rabbit Tenderloin, Red Wine Sauce with Bone Marrow 19.50
Sautéed Veal Chop, Mild Garlic Sauce 24.00
Grilled Beef Sirloin, Tarragon Sauce 23.00

*All our fish dishes can be served as appetizers
or simply poached or broiled*

NOVEMBER 14, 1986

TODAY'S MENU

Bok Choy Cabbage and Potato Soup
OR
Ragout of Wild Mushroom with Fresh Herbs
OR
* Plate of Pacific and Belon Oysters with Mignonette

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Fountain Salad
OR
* Clear Consommé with Black Chanterells

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Sautéed Lieu Noir Fillet, Lobster Sauce
OR
Sautéed Capon Breast, Thyme Sauce
OR
* Poached Red Fish and Sea Scallops with Ginger

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Assortment of Cheese

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Choice of Dessert

* Sliced Pineapple in Orange Juice

Coffee

\$32.50

* Four Seasons Hotels offer a daily selection of
Alternative Menu items with reduced levels of
calories, cholesterol and sodium.

TODAY'S RECOMMENDATIONS

String Bean and Porcini Mushroom Salad 8.50
Sautéed Langoustines, Fresh Herb Vinaigrette 8.50
Mache Salad, Sautéed Fresh American Foie Gras 11.00

Sautéed Dover Sole Fillet, Basil Cream Sauce 22.00
Sautéed Rock Fish Fillet, Dill Cream Sauce 21.00
Sautéed Pork Tenderloin, Rosemary Sauce 21.00

Jean Francois Taquet
Chef de Restaurant

Jean Marie Lacroix
Executive Chef


Four
Seasons
Hotel
PHILADELPHIA