appetizers
Terrine of Fresh Duck Liver with Pistachio 5.75  Golden Caviar in New Potatoes 8.25
Quenelles Maison, Sauce Nantua 6.95  Bay Shrimp and Melon 6.25  Fournous Crab Ramekin 6.95
Little Snails in Clay Pots 7.50  Marinated Season’s Mushrooms with Olives and Shallots 5.75
House-made Seven-Yolk Fettucine or Spaghettini 7.95  Artichoke alla Romana 4.95
Fresh Native Duck Foie Gras, Chervil-Vinegar 11.95  Ginger-Lime “Bay” Scallops 6.75
Spinach Wrapped Langoustines with Golden Caviar Butter 7.95  Smoked Scottish Salmon with Capers 7.95

soup
Crab Bisque 5.50  Consomme’ Cultivateur 3.95
Chilled Cream of Watercress 4.25  Cream of Artichoke with Hazelnut 4.75

from the ovens
Roast Rack of Lamb, Sauce aux Aromates 22.50  Roast Native Duckling with
Roast Fillet of Beef, Sauce Persigouraine 19.75  Green Peppercorn and Kumquat Sauce 18.25
Roast Prime Rib of Beef au Jus with Fresh Horseradish Sauce 19.95  Fresh Oven-baked Fish 17.25
Roast Solano County Chicken with Crushed Coriander 16.50

from the cuisine
Sautéed Scaloppine of Veal, Sauce Moutarde 20.50
Medallion of Veal, Sorrel Sauce 20.50  Broiled or Poached Pacific Salmon (in season)
Piccata of Veal al Limone 20.50  Sauce Hollandaise or Choron 17.50
New York Sirloin Steak au Poivre or Broiled 21.00  Baked Sea Bass with
Broiled Fillet of Beef, Sauce Choron 20.50  Cream of Leek 17.25
Little Calf’s Sweetbread Saute au Beurre Noir or  Petrale Sole with Bay Shrimp Sauté
with Truffled-Napa Red Wine Sauce 17.35  Belle Meunier 16.95

salads
Belgian Endive and Watercress 4.95  Bibb Lettuce Vinaigrette 4.50  Mary Good’s Salad 4.75
Butter Lettuce Ravigote 3.95  Hearts of Romaine Roquefort 4.25

with your dinner
\( \text{Fresh Vegetable du Jour} \)

DESSERTS
Caprice of Pear and Raspberry 4.95  Daquise 4.75  Chocolate Beret Cake 4.25
Praline Ice Cream Pie with Rum Sauce 4.75  Chantilly Coconut and Strawberry Torte 4.25
House-made Fruit Sorbet in a Wafered Butter-cup 4.95  Crème Caramel 3.95
A Flourless Chocolate Cake of Amazing Delicacy 4.95  Fresh Fruit Tart 4.25
Brioche Bread Pudding 3.95

Cafe Espresso 2.50  Cafe 1.95  Twinings English Tea 1.95

NOB HILL — SAN FRANCISCO