LUNCH AT THE KING COLE

A LA CARTE

APPETIZERS
Oysters, Little Neck Clams or Cherry tomatoes, with Horseshi and Ginger 6.75
Shrimp Cocktail with Two Sauces 9.75 Nova Scotia Smoked Salmon 9.50
Pâté Maison 3.95 Melon in Season 3.75
Scallops of Scallops and Red Snapper with Coriander 5.75
Smoked Trout with Horseshi Sauce 5.95
Bibb Lettuce and Watercress 3.50
Avocado and Tomato, Raquetor Vinaigrette 4.50

SOUPS
Onion Soup, Gratinée 3.50 Billi-Bi 3.75
Consommé Printemps 3.50 Soupe du Jour 3.50

ENTREES
Three Grilled Spring Lamb Chops 18.95
Open Face Salmon Steak Sandwich with Steak Fried Potatoes 16.50
St. Regis Hamburger with Cheese and Bacon 10.50
Escalope of Veal with Lemon Butter 15.50
Breast of Chicken, Calvados 14.25
Calf’s Liver Sautéed with Apples, Onions and Bacon 14.75
Sirloin Steak 22.00 Filet Mignon 21.00
Cold Lobster Salad, Lady Astor Dressing 19.50
Cobb’s Salad
Julienne of Chicken, Avocado, Shredded Swiss Cheese, Bacon and Cobb’s Dressing 13.50
Chef’s Salad
Julienne of Roast Beef, Swiss Cheese, Ham and Chicken 13.50
Steak Tartare 13.50

FISH
English Dover Sole, Sauced Mornay or Amandine 19.50
Cold Poached Salmon, Garna 16.95
Boiled Red Snapper, Dill Bourre Blanc 18.75
Shrimp Sautéed with Tomato, Mushrooms, tarragon and Fernrod served with Wild Rice 17.75

DESSERTS
Fresh Berries in Season 6.25 Almond Delice 4.50
Grand Marnier Soufflé Glacé 4.25 Chocolate Cake 4.50
Fruit Tart 4.50 Crème Caramel 3.50 Assorted Ice Cream and Sherbets 3.75
Cheesecake with Strawberries 4.25 Poached Pear with Cassis Sorbet 5.25

BEVERAGES
Coffee 1.95 Decaffeinated Coffee 1.95
English Tea 1.95 Espresso 2.50

LUNCHEON

APPETIZERS
Pâté Maison
Melon in Season
Macedoine of Fresh Fruit
Shrimp Cocktail with Two Sauces 9.75 Nova Scotia Smoked Salmon 9.50
Oysters, Little Neck Clams or Cherry tomatoes, with Horseshi and Ginger 5.50 Bibi-Bi
Bibb Lettuce and Watercress
Billi-Bi
Onion Soup, Gratinée
Consommé Printemps Soupe du Jour

ENTREES
Chef’s Plat du Jour
Roast Sirloin of Beef, Marchand de Vin
Sautéed Breast of Chicken Calvados
Calf’s Liver Sautéed with Apples, Onions and Bacon
Filet of Sole, Sauced Mornay or Amandine
Filet of Sea Bass with White Wine and Vegetables Julienne
Mushrooms, Ham and Cheddar Cheese Omelette
Smoked Salmon and Chive Omelette
Fresh Fruit Salad with Cottage Cheese or Sherbet
Steak Tartare

DESSERTS
Fruit Tarte
Crème Caramel
Grand Marnier Soufflé Glacé
Cheesecake with Strawberries
Assorted Ice Cream and Sherbets

BEVERAGES
Coffee or Decaffeinated Coffee
English Tea

Prix Fixe $17.95
The Many Lives of King Cole

1904
Colonel John Jacob Astor opens the St. Regis Hotel, the tallest in the city (eighteen stories) on the corner of 5th Street and Fifth Avenue. The architects are Tre蒯bridge and Livingston; Arnold Constable does the interiors. The hotel cost over five and a half million dollars. Astor having spared no expense in the furnishings—marble floors and Louis XV furniture from France, Waterford crystal chandeliers, antique tapestries and oriental rugs, a telephone in every room, and "modern" innovations engineered by Astor himself. These include central air-conditioning and heating, a fire alarm system, as well as the first mail chute.

1905
Nicholas Biddle commissions for $5000 an "Old King Cole" mural from Maxfield Parrish as a gift for his friend, Colonel Astor, to hang in his Knickerbocker Hotel at 42nd Street and Broadway.

1912
John Jacob Astor goes down on the Titanic.

1927
His son, Vincent Astor, builds an addition to the hotel, expanding it to 540 rooms. The Salle Cathay with its Chinese decor is part of the new section, and in the first predecessor of the King Cole Dining Room.

1932
The "Old King Cole" mural by Parrish comes to the St. Regis.

1934
The "Red Snapper" Cocktail, alias "Blandy Mary", created by King Cole bartender Fernand Petit, takes its place in history.

1935
Vincent Astor takes over the hotel and contracts with Mrs. Cameron Tiffany to redecorate the hotel. Monsieur Castaing leaves Soullé to become chief at the St. Regis.

1938
The Iridium Room replaces the Salle Cathay, complete with a special ice skating platform which rolls out from under the orchestra floor. Dorothy Lewis is the featured skater. Emil Coleman's band plays for dancing and the Hartmans perform as ballroom dancers.

1947
The Iridium Room closes.

1948
The "King Cole Grille" opens in this area.

1966
The Sheraton Corporation purchases the St. Regis Hotel.

1977
The new "Old King Cole Restaurant and St. Regis Bar" opens in November, an extensive architectural design project, based on historical research and a new concept in food and beverages. The basic goals are to create a contemporary identity while preserving important parts of the past.

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N.E.A.