

KING COLE

LUNCH AT THE KING COLE

MEMORANDUM

RE: [illegible]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

[illegible text]

LUNCH AT THE KING COLE



• A LA CARTE •

APPETIZERS

- Oysters, Little Neck Clams or Cherrystones, with Horseradish 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
 Seviche of Scallops and Red Snapper with Coriander 5.75
 Smoked Trout with Horseradish Sauce 5.95
 Bibb Lettuce and Watercress 3.50
 Avocado and Tomato, Roquefort 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 Sirloin Steak Sandwich with Steak Fried Potatoes 16.50
 St. Regis Hamburger with Cheddar 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, Sautéed Meunière or Amandine 19.50
 Cold Poached Salmon, Garni 16.95
 Broiled Red Snapper, Dill Beurre Blanc 18.75
 Shrimp Sautéed with Tomato, Mushrooms, Tarragon and Pernod
 served with Wild Rice 17.75

DESSERTS

- Fresh Berries in Season 6.25 Almond Délice 4.50
 Grand Marnier Soufflé Glacé 4.25 Chocolate Cake 4.50
 Fruit Tarte 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 (5.50)
 Oysters, Little Necks or Cherrystones, with Horseradish and Ginger (3.50)
 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, Sautéed Meunière 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

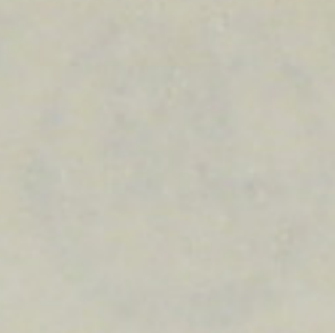
- Fruit Tarte
 Crème Caramel
 Grand Marnier Soufflé Glacé
 Cheesecake with Strawberries
 Assorted Ice Cream and Sherbets

BEVERAGES

- Coffee or Decaffeinated Coffee
 English Tea



Prix Fixe \$17.95



1871

1872

1873
1874
1875
1876
1877
1878
1879
1880
1881
1882
1883
1884
1885
1886
1887
1888
1889
1890
1891
1892
1893
1894
1895
1896
1897
1898
1899
1900

1901

1902
1903
1904
1905
1906
1907
1908
1909
1910
1911
1912
1913
1914
1915
1916
1917
1918
1919
1920
1921
1922
1923
1924
1925
1926
1927
1928
1929
1930
1931
1932
1933
1934
1935
1936
1937
1938
1939
1940
1941
1942
1943
1944
1945
1946
1947
1948
1949
1950
1951
1952
1953
1954
1955
1956
1957
1958
1959
1960
1961
1962
1963
1964
1965
1966
1967
1968
1969
1970
1971
1972
1973
1974
1975
1976
1977
1978
1979
1980
1981
1982
1983
1984
1985
1986
1987
1988
1989
1990
1991
1992
1993
1994
1995
1996
1997
1998
1999
2000

2001

2002
2003
2004
2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016
2017
2018
2019
2020
2021
2022
2023
2024
2025
2026
2027
2028
2029
2030
2031
2032
2033
2034
2035
2036
2037
2038
2039
2040
2041
2042
2043
2044
2045
2046
2047
2048
2049
2050
2051
2052
2053
2054
2055
2056
2057
2058
2059
2060
2061
2062
2063
2064
2065
2066
2067
2068
2069
2070
2071
2072
2073
2074
2075
2076
2077
2078
2079
2080
2081
2082
2083
2084
2085
2086
2087
2088
2089
2090
2091
2092
2093
2094
2095
2096
2097
2098
2099
2100

2101

2102
2103
2104
2105
2106
2107
2108
2109
2110
2111
2112
2113
2114
2115
2116
2117
2118
2119
2120
2121
2122
2123
2124
2125
2126
2127
2128
2129
2130
2131
2132
2133
2134
2135
2136
2137
2138
2139
2140
2141
2142
2143
2144
2145
2146
2147
2148
2149
2150
2151
2152
2153
2154
2155
2156
2157
2158
2159
2160
2161
2162
2163
2164
2165
2166
2167
2168
2169
2170
2171
2172
2173
2174
2175
2176
2177
2178
2179
2180
2181
2182
2183
2184
2185
2186
2187
2188
2189
2190
2191
2192
2193
2194
2195
2196
2197
2198
2199
2200

2201

2202
2203
2204
2205
2206
2207
2208
2209
2210
2211
2212
2213
2214
2215
2216
2217
2218
2219
2220
2221
2222
2223
2224
2225
2226
2227
2228
2229
2230
2231
2232
2233
2234
2235
2236
2237
2238
2239
2240
2241
2242
2243
2244
2245
2246
2247
2248
2249
2250
2251
2252
2253
2254
2255
2256
2257
2258
2259
2260
2261
2262
2263
2264
2265
2266
2267
2268
2269
2270
2271
2272
2273
2274
2275
2276
2277
2278
2279
2280
2281
2282
2283
2284
2285
2286
2287
2288
2289
2290
2291
2292
2293
2294
2295
2296
2297
2298
2299
2300

2301

2302
2303
2304
2305
2306
2307
2308
2309
2310
2311
2312
2313
2314
2315
2316
2317
2318
2319
2320
2321
2322
2323
2324
2325
2326
2327
2328
2329
2330
2331
2332
2333
2334
2335
2336
2337
2338
2339
2340
2341
2342
2343
2344
2345
2346
2347
2348
2349
2350
2351
2352
2353
2354
2355
2356
2357
2358
2359
2360
2361
2362
2363
2364
2365
2366
2367
2368
2369
2370
2371
2372
2373
2374
2375
2376
2377
2378
2379
2380
2381
2382
2383
2384
2385
2386
2387
2388
2389
2390
2391
2392
2393
2394
2395
2396
2397
2398
2399
2400

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 55th Street and Fifth Avenue. The architects are Trowbridge 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 is 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 “Bloody Mary”, created by King Cole bartender Fernand Petiot, takes its place in history.

1935

Vincent Astor takes over the hotel and contracts with Mrs. Cameron Tiffany to redecorate the hotel. Monsieur Castaybert leaves Soulé to become chef 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” open 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.



martha
Helman

code 202 822 7373
Lenore robinson
N.E.A.