

«LE MENU»

{ The Salon at the Pot au Feu offers "prix fixe" as well as à la carte dining. }
 { The prix fixe is a five course meal offering appropriate portions from the }
 four menu categories, plus dessert.

Hors d'Oeuvres

	à la carte
Escargot Bourguignons ~ snails in garlic butter on mushroom caps.	4.95
Palourdes ou Huîtres Florentine ~ clams or oysters broiled with seasoned spinach.	3.95
Champignons Farcis ~ broiled mushroom caps stuffed with forcemeat	3.95
Jambon Persille ~ ham in a parsley, wine aspic.	3.25
Terrine de Campagne ~ veal and pork forcemeat	3.95
Pâté Maison ~ a mousse of chicken livers flavored with cognac.	3.50
Mousse de Poisson ~ filet of sole mousse layered with smoked salmon.	4.95

Potages

variable.

2.25

Salades

Salade Verte ~ mixed greens with mustard vinaigrette.	1.50
Salade Mimosa ~ watercress and sieved egg with mustard vinaigrette.	2.25
Salade aux Artichauts ~ marinated artichokes on a bed of tender lettuce.	2.75

Entrées

	prix fixe	
Caneton Bigarade ~ roast duckling with caramelized orange sauce.	18.25	11.75
Tournedos ~ medallions of beef tenderloin sautéed and served with various sauces.	19.25	12.75
Suprême de Volaille aux Noisettes ~ sautéed chicken breast in a nut sauce.	17.00	10.50
Escallops de Veau ~ scallops of veal served in various preparations.	18.50	12.00
Coquilles St. Jacques Natures ~ scallops, lightly seasoned and sautéed.	18.00	11.50
Coquilles St. Jacques Variées ~ scallops served in various fashions.	18.50	12.00
Filet de Sole Meunière ou Amandine ~ sole sautéed in lemon butter or with almonds.	16.50	10.00
Supremes de Volaille Printemps ~ boneless breasts of chicken poached in wine served with julienne of vegetables. (Cuisine Nouvelle)	17.50	11.00
Filet de Sole Dieppoise ~ poached filet of sole garnished with shellfish. (Cuisine Nouvelle)	17.50	11.00

|| From time to time certain items on the menu may not be available if we
 are unable to procure ingredients which meet our standard of freshness
 and quality. ||

