Cold Appetizers

Pickerel and Salmon Filled Shrimp Shell
Seafood with Bay Scallop Cocktail
Prosciutto with Melon
Scallops with Bay Scallops
Periwinkles Mignonette
Oysters with Horseradish and Ginger

Hot Appetizers

Crisped Shrimp Filled with Mustard Fruits
Fettuccine with Wild Mushrooms

Soups and Broths

Duck Consommé
Pumpkin Bisque

Sea and Fresh Water Fish

Shrimp and Scallops with Vermouth and Grapes
Trotter Stuffed with Crabmeat
Grilled Salmon with Cucumbers
Sautéed Boston Sole with Macadamia Nuts
Crabfish Tails Au Gratin

This Evening’s Entrées

Escalope of Veal with Lemon Butter
Sautéed Calf’s Liver with Apples and Onions
Filet of Veal Four Seasons

Steaks, Chops and Birds

Broiled Over Charcoal
Calf’s Liver—Thick, Sage Butter
Sirloin Steak or Filet Mignon
Twin Double Lamb Chops
Skillet Steak with Smothered Onions

Autumn Salads

As a Main Course
Planked Steak Tartare
Avocado and Shrimp, Louis

Vegetables and Potatoes

Sautéed String Beans with Shallots
Broccoli Hollandaise
Zucchini with Pine Nuts and Bacon
Sugar Snap Peas
A Platter of Steamed Autumn Vegetables

Desserts

A Selection from the Dessert Wagon
The Four Seasons Sherbets and Ice Cream
Soufflés: Grand Marnier, Coconut
Soufflé for Two: Coffee and Bourbon
Dinner Specials

Lamb Tajin
Veal Ossobucco
Beef Ruti
Beef Elisa
Chicken Tajin
Chicken Mushroom
Chicken Olives
Chicken Cordon Bleu
Chicken Aubergine
Moussaka
Tehan
Moroccan Fish Balls
Moroccan Salmon

Bon Appétit