

## *Cold Appetizers*



PIKE and SALMON Pâté  
Scotch Salmon  
CRAB Lump Cocktail  
PROSCIUTTO with Melon  
Seviche of BAY SCALLOPS  
PERIWINKLES Mignonette  
OYSTERS with Horseradish and Ginger

## *Hot Appetizers*



Crisped SHRIMP Filled with Mustard Fruits  
✻ FETTUCINE with Wild Mushrooms

## *Soups and Broths*

DUCK Consommé  
PUMPKIN Bisque

## *Sea and Fresh Water Fish*

✻ SHRIMPS and SCALLOPS with Vermouth and Grapes  
✻ TROUT Stuffed with Crabmeat  
Grilled SALMON with Cucumbers  
Sautéed BOSTON SOLE with Macadamia Nuts  
CRAYFISH 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 Pinenuts and Bacon  
SUGARSNAP 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*