WINDOWS ON THE WORLD

THE RESTAURANT
DINNER

Salmon Pâté, Dill Mustard Sauce

Croustade of Scallops and Artichokes

Nearby Clams and Oysters

Melon and Fresh Ginger

Jardinière of Crisp Vegetables, Sherry Vinegar Dressing

or

Tomato Consommé with Fine Noodles

Clam Bisque

Jellied Beet Borscht with Sour Cream and Chives

Filet of Monkfish, Lobster Sauce

Breast of Chicken, Sautéed in Riesling, Rice Croquette

Roast Sirloin Strip, Braised Celery

Loin of Veal Stuffed with Spinach and Shrimp

Local Duckling Roasted Crisp, with Three Purees

Sea Trout Steamed in Saffron and Tomatoes

Green Salad, Herb Dressing

The Golden Lemon Tart

Chocolate Pastry Cake

Orange Savarin with Mandarin Napoleon

Coconut Sorbet

White Chocolate Mousse

Finger Banana Parfait

Mocha Mousse Praline

Ice Creams — Best of Brands

Colombian Coffee

Tea Selection

$22.95