

Saturday, January 11, 1986

Champagne Cocktail
Raspberry Liqueur, Champagne
\$8.00

CHEF ROBERT BARRAL RECOMMENDS:

- Entree -

Roast Rack of Veal with Madeira and Wild Mushrooms
\$26.00

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- DINNER -

Appetizers

*Seasonal Salads with Pheasant and Cranberries

Ragout of Oysters, Sweetbread and Leeks

Entrees

*Panache of Fish with Fennel and Star Anise

Sauteed Lamb Chops with Tomato and Goat Cheese

Desserts

Mint Souffle with Chocolate Sauce

Raspberry Souffle with Grand Marnier Sauce

A Variety of Desserts from the Pastry Cart

A Selection of Fine Cheeses

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Coffee or Tea

\$35.00

(Choice of appetizer, entree, and dessert)

***THE FOUR SEASONS HOTEL**
ALTERNATIVE CUISINE

Our alternative menu selections contain reduced levels of calories, cholesterol and sodium. An appetizer and main course always contain fewer than 650 calories.