

A 1934 Feast for the Ages

Relishes

Pickled Vegetables served with Chef's Dips

Appetizers

Terrine De foie gras

Foie Gras, Pear Chutney, Toasted Brioche

Crab Ravigotte

Lump crab, Capers, Anchovies, Mustard Mayonnaise

Salmon Canapé

Poached Salmon, Toasted Crostini, Pimento and Grated Egg

Oyster Rarebit

Oyster with Cheese Sauce on Toast

Soup

Petite Marmite

Beef Consommé, Oxtail, Winter Roots

Fish

Lobster Newburg Vol-au-vent

Maine Lobster, Cayenne, Sherry, Cream, Puff Pastry

Sole Bonne Femme

Sole, White Wine & Mushroom Cream

Meat

Long Island Duckling Montmorency

Roast Breast of Long Island Duck, Cherry Confit, and Duck Jus

Roast Prime Rib au Jus

Rib of Beef, Beef Gravy

Sides

Waldorf Salad

Celery, Apple, Confit Duck Leg, Walnut Dressing

Artichoke Hollandaise

Grilled Artichokes, Bacon Hollandaise

Carrots Vichy

Buttered Carrots

Potato Dauphinoise

Nutmeg, Cream, Garlic, Gruyere

Dessert

Cherries Jubilee

Vanilla Ice Cream, Cherries, Cherry Liquor

Baba au Rhum

Rum Soaked Cake, Cream Chantilly