

Brennan's

Maitre d' suggests ...

FRESH IMPORTED BELUGA MALOSSOL CAVIAR 5 00
(Only a few days after the catch, this
Caviar is flown from the Black & Cas-
pian Seas directly to Brennan's Restaurant)

Le HOMARD du MAINE COCKTAIL 2 00
(Lobster in a cocktail!)

ENTREES

CANARD A LA PRESSE TOUR D'ARGENT 15 00 for two
(Wild Mallard Duck pressed to obtain all
the natural juices, blended with Madeira
and Port, burned with Brandy, served as
a sauce over the sliced breast meat, with
Eggplant Provencale as a companion dish)

FROG LEG SAUTE aux CEPES BORDELAISE 3 50

SALMIS de CANARD 10 00 for two
(Wild Mallard Duck incomparably roasted and
served with Eggplant Provencale)

POMPANO GRAND-DUC 3 75
(A filet of poached Pompano resting on a base
of tender asparagus surrounded by poached
oysters & boiled shrimp, topped with golden
Hollandaise specially cut with a meringue)

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Salade Chiffonnade 85

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BABA BRULOT 1 50
(Little cakes, marinated in Brandy,
blazed at your table)

MERINGUES GLACEES 75
(Nougat cream filling with a chocolate
covering)

