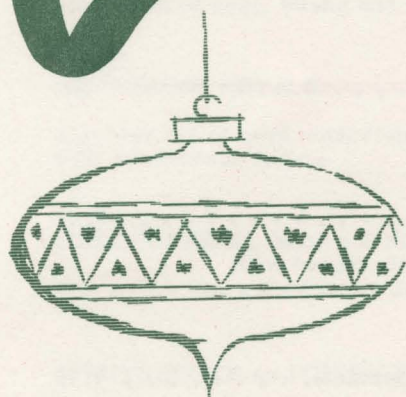


Brennan's

Christmas Menu



for
PARTIES

AT 417 ROYAL STREET - NEW ORLEANS

Brennan's suggests you capture the happy spirit of the Christmas holidays by having your group party at 417 Royal Street, the center of gaiety in New Orleans. Call JA 5-9711 for information on our elegant Red Room or gala Gold Room or one of the other dining rooms private for your party at no extra charge. Brennan's will decorate the tables to add to the holiday season.

May we suggest the following menu from which to select your choice? We request reservations in advance with one menu for the entire party.

APPETIZER

(Choice of One)

Oyster Soup
Shrimp Remoulade

Mixed Oysters 1-1-1
(1 each Rockefeller, Bienville
& Roffignac sauces)

Turtle Soup au Sherry
Onion Soup au Gratin

ENTREE

(Price of Entree denotes prices of complete dinner to which must be added cocktails, wine, 3% Sales Tax and 15% Gratuity)



TRADITIONAL TURKEY DINNER

Roasted Tom Turkey, Oyster stuffing, Fresh
Cranberry sauce, Louisiana Yams Richard 4.00



POULET ROCHAMBEAU 4.00

Tangy red wine and mushroom sauce over grilled ham on toast, topped with boned chicken Bearnaise.

ROASTED WILD GOOSE (Minimum of 8 orders), Puree of Chestnuts. 4.75

With a tart fruit flavor to the traditional dressing, captures the zip and zing of the Holiday in this traditional American game dish.

CANARD a l'ORANGE, Saffron Rice. 4.75

Roasted Long Island Duckling with brandied orange sauce and kumquat garnee.

PIGEONNEAU ACADIAN. 5.50

Boned, tender squab sauteed in butter and baked with a piquante stuffing.

FILET OF FLOUNDER CHARTRES. 4.00

Gourmet dressing of finely chopped mushrooms with just a little tasty spinach.

SHRIMP CLEMENCEAU. 4.00

With minute potatoes, mushrooms, onions, green peas and trace of garlic.

STUFFED FLOUNDER NOUVELLE ORLEANS. 4.25

Rich Louisiana crabmeat dressing, delicately seasoned.

ROAST RACK OF PORK, Louisiana Yams. 4.00

Succulent roasted ribs, a fine dish for a fine season.

MEDALLION OF VEAL with Mushrooms, Parsley Rice. 4.25

Escallops of veal, young and milk-fed, sauteed in butter with mushrooms and Madeira sauce.

TOURNEDOS ROYALE. 5.75

A center cut of beef tenderloin topped with Bearnaise and an artichoke heart stuffed with sweetbread filling.

SIRLOIN STEAK, Maitre d'Hotel, BAKED POTATO. 6.50

The potato has a distinctive sour cream, chives and bacon flavoring.

L'ENTRECOTE au POIVRE FLAMBE. 6.50

Pepper steak containing its inimitable natural juices to which cream and brandy is added then flamed at table.

VEGETABLES

(Choice of One)

Tomato stuffed with Okra
Mirleton Louisiane

Stuffed Baked Potato
Cauliflower Polonaise

SALAD

BIBB LETTUCE

(Choice of French, Chapon, Bleu or Jackson dressing)

DESSERT

BAKED ALASKA
With festive Christmas Snow and
Bells Decor

MINCE MEAT PARFAIT
Truly American, truly Autumnal,
yum-yum good!

PUMPKIN TARTE
Individual "pumpkin pies"

ILE FLOTTANTE
Magnificent, delicious floating island.

CHEESE TRAY

(Great American selection)

CHRISTMAS BOMBE

(Made for 8 persons or more, this bombe is frozen flavored cream with a mousse-like center and the decoration captures all the atmosphere of Christmas and December.)

BUTTER

HOT FRENCH BREAD

COFFEE

WINE

May we suggest one of these full bodied Red wines with game or meat entrees; one of the White wines with fish. It is possible to get six servings per bottle as our waiters are instructed not to waste or overpour. Nectarose, delicious with any choice, Champagne, perfection par excellence with dessert or after dinner.

Cote Rotie, M. Chapoutier (Red) 1955

Chateau Laurant (Red) 1959

Pouilly Fuisse, Alexis Lichine, (White) 1961

Chateau LaDame Blanche, Cruse (White) 1959

Nectarose

Clicquot Champagne, brut

Bottle	Half Bottle
4.75	2.75
3.50	2.00
4.25	2.25
4.00	2.25
3.50	2.00
6.50	