

# Brennan's

Maitre d' suggests ...

LE PATE MAISON 50

CREAMY SENEGALESE SOUP 50

## ENTREES

ROASTED YOUNG WILD PHEASANT 4 50

(Wild pheasant hung, seasoned, roasted and served with its own special accompaniment of wild rice dressing & a tart jelly with the one view of enhancing the taste qualities of this most graceful & most beautifully plumed of all the game birds)

POMPANO GRAND-DUC 3 75

(A filet of poached Pompano resting on a base of tender asparagus is surrounded by poached oysters & boiled shrimp, and topped with golden Hollandaise specially cut with a meringue -- all of which combines into a gourmet's delight!)

MAINE LOBSTER NEWBURG 2 75

(Maine lobster at its delectable best in a creamy sauce made more delicious by golden Sherry)

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TOSSED GREENS SALAD

BOWL 85

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GATEAU du JOUR 75

(French Pastries worthy of the name!)

BABA BRULOT 1 50

(Individual little cakes marinated in brandy -- blazed at your table)

