

Brennan's

Maitre d' suggests ...

AVOCADO ROMANOFF 1 75
(Ripe Avocado filled with backfin
lump crabmeat & a sharp dressing)

PATÉ de FOIE GRAS PETIT TERRINE 3 00
(50-Million Frenchmen
can't be wrong!)

ENTREES

DOVER SOLE VERONIQUE 3 50
(English sole imported via air from Dover Straits,
baked in a white wine sauce of many tasty ingre-
dients including seedless peeled white grapes...a
sauce that might help explain why Dover Sole is
considered by many to be the most delicious of all
fish...)

TOURNEDOS ROSSINI 4 00
(Slices cut from the heart of the filet d'boeuf
served on croutons, a slice of pate de foie gras
& truffles happily united with a demi-glace
Madeira sauce and served with potatoes.)

ENGLISH GREY LEG PARTRIDGE RÔTIE 6 00
(True English partridge hung to develop its own in-
dividual delicate, fragile flavor, brought by plane
from England to Brennan's kitchen, roasted incom-
parably for you and served with wild rice...)

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Imported, Italian
ZUCCHINI HOLLANDAISE 85

ENDIVE SAUCE
BECHAMEL 85

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PEACHES "241" 1 50
(Poached in Cointreau, flamed at
your table, served over a special
ice cream...)

