

Brennan's

Maitre d' suggests ...

LOBSTER du MAINE COCKTAIL 2 00

SHRIMP MARINIÈRE 75

ENTREES

RIS de VEAU MARENGO 2 25

(Marinated sweetbreads with a majestic sauce using the marinade and fresh mushrooms, and crowned with a souffle egg)

ROAST STUFFED WHITE AFRICAN GUINEA HEN 4 75

(Served with a wild games dressing containing livers, gizzards & truffles, and a sauce of raisins & champagne, it has graced the festive boards of connoisseurs and gourmets in Europe & America for generations)

LAMB CHOP MIRABEAU 4 50

(Deliciously grilled, topped with Bearnaise, surrounded by bacon on a base of tomato sauce)

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Salad Bowl 85

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MARRON GLACES 1 00

(Candied chestnuts used as a topping. This confection with vanilla ice cream is as close to Ambrosia as one is likely to come in this world!)

STRAWBERRY JUBILEE 1 00

(Louisiana berries in their own juice & brandy flamed at your table, served over ice cream)

