

Brennan's

Maitre d' suggests ...

CRABMEAT RAVIGOTE 1 25
Backfin Lump Crabmeat served in
Ravigote heated

CREAM SENEGALESE SOUP 50
A cold creamy soup of chicken stock with curry
a favorite with devotees of Vichysoisse

ENTREES

ROAST RACK OF LAMB 8 00 for two
Choice tender lamb served with fresh vegetables

OCEAN SCALLOPS COQUILLE 2 00
En caserole, in a delicious cream & White Wine sauce

LAKE TROUT GRENOBLOISE 1 75
Filets sauteed in a lemon, butter & caper sauce

ROAST PARTRIDGE 10 00 for two
With wild rice and a special game sauce delicately
sweetened by pitted large black cherries

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PEACHES MELBA 75
Prepared according to the original
recipe

BAKED ALASKA 1 00 for one

