TOP OF THE FAIR

1964-1965 NEW YORK WORLD'S FAIR
$5.00
Children under twelve $3.50

APPETIZER OR SOUP
Fresh Fruit Cup Supreme       Pate Maison with Melba Toast
Stuffed Waterfish, Horseradish Sauce
Herring in Cream with Onion Rings
Tomato, V-8 or Pineapple Juice
or
Cold Vichyssoise       Soup du Jour

ENTREES
Broiled Deep Sea Scallops with Bacon, Lemon Butter
Deep Sea Scallops Broiled to Tenderness with Country Bacon

Western Omelette Glace
Diced Virginia Ham, Onions and Green Pepper Sautéd Till Soft, Then We Mix Together with
Three Fresh Eggs Well Beaten — We Fry it to an Omelette Form

Yankee Pot Roast Cooked in Red Wine
Top Round of Steer Cooked in Burgundy Wine and Fresh Vegetables Strained to a Fine Gravy

Broiled Lamb Steak with Garlic and Oregano a l'Istanbul
Spring Lamb Steak Marinated Overnight in Oil with Lemon, Salt, Pepper and Oregano.
We Broil it to Order at Your Request

Cold Tiny Shrimp Salad, Russian Dressing,
Hard Boiled Egg, Lettuce and Tomato
Special Tiny Gulf Shrimps with an Excellent Flavor

Buttered String Beans       French Fried Potatoes

Season’s Salad, French Dressing
No Hot Vegetables and Potato Served with Cold Platter

DESSERTS
Apple Pie       Layer Cake       Chocolate Pudding
Chiffon Pie       Fruit or Pound Cake       Stewed Fruit
Ricciardi Assorted Ice Cream or Sherbet       Rainbow Parfait

BEVERAGES
Coffee with Cream       Tea       Milk
$7.50

APPETIZER OR SOUP

Fresh Fruit Cup Supreme  Pate Maison with Melba Toast
Shrimp Cocktail  Stuffed Waterfish, Red Horseradish

Herring in Cream with Onion Rings

or

Cold Vichysoisse  Soup du Jour

ENTREES

Native Striped Bass Saute Amandine
Fresh Native Striped Bass Saute in Sweet Butter, Accented with Lemon, Toasted Almonds

Veal Cutlet a la Parmigiana with Cheese Ravioli
Milk Fed Veal Cutlet Dipped in Egg, Fried in Sweet Butter, Topped with Melted Mozzarella Cheese, Served with Marinara Sauce

Whole Roast Cornish Hen, Bigarade
(1/4 Pound) Young Cornish Hen Stuffed with Chicken Liver, Brown Rice and Sage Seasoning, Wine Sauce made from Orange, Lemon Juice, Real Currant Jelly and Finished with Cointreau

Roast Prime Ribs of Beef au Jus
A Thick Slice, Carved from Prime Steer and Served to Your Taste

Medium Cut of Selected Broiled Minute Steak, Nature
Broiled to Your Satisfaction

Cold Whole Baby Lobster, Mayonnaise, Cole Slaw, Garni
(1 Pound) Maine Lobster Boiled and Served with Our Own Mayonnaise, Garnished with Cole Slaw and Hard Boiled Egg

Assorted Vegetables  Baked Idaho Potato

Season’s Salad, French Dressing
No Hot Vegetable and Potato Served with Cold Platter

DESSERTS

Cream Cheese Cake  Chiffon Pie  Tricolor Parfait
Apple Pie  Ice Cream Cake  Fruit Strip Chantilly
Layer Cake  Ricciardi Assorted Ice Cream or Sherbet

BEVERAGES

Coffee with Cream  Tea  Milk
Top of the Fair Dinner

drink $3.50

OR SOUP

Pate Maison with Melba Toast
Capered Sauce
with Onion Rings
Pineapple Juice

Soup du Jour

SALADS

with Bacon, Lemon Butter
Undercorn with Country Bacon
Gluette Glace
Stirred Till Soft, Then We Mix Together with
We Fry It to an Omelette Form
Cooked in Red Wine
and Fresh Vegetables Strained to a Fine Gravy
Rec and Oregano a l'Istanbul
Oil with Lemon, Salt, Pepper and Oregano.
At Your Request
Dressing,
Boiled Egg, Lettuce and Tomato
with an Excellent Flavor

French Fried Potatoes

FRENCH DRESSING
Served with Cold Platter

DESSERTS

Chocolate Pudding
Stewed Fruit
Sherbet
Rainbow Parfait

AGERS

Tea
Milk

Fresh Fruit Cup

Fresh Native St

Veal (Milk Fed Veal Cutlets)

(1/4 Pound) Your Wine Sauce made

A Ti

Medium (1 Pour)

Cold Whol

Assorted Whol

WINES

FROM NEW YORK STATE

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<thead>
<tr>
<th>Wine</th>
<th>Half Bottle</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>61 Burgundy</td>
<td>1.75</td>
<td>3.00</td>
</tr>
<tr>
<td>63 Rose</td>
<td>1.75</td>
<td>3.00</td>
</tr>
<tr>
<td>72 Chablis</td>
<td>1.75</td>
<td>3.00</td>
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<tr>
<td>74 Sauterne</td>
<td>1.45</td>
<td>2.75</td>
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Cream Cheese C.

Apple Pie

Layer Cake

Coffee