

Macchiavelli of tails in rice <sup>honey + garlic</sup>  
with Italian spices  
with Italian mushrooms

Tatanchamun - Till perch in chick. Stock STU  
chives + lotus root garnish  
possible addition of clams + clam stock

Coron de Baumarché  
Elegant Rabbit Stew

Thang Ligt  
thin noodle cassarole with very light  
Sausage + parsley + bay light parmesan

Brisket of Beef - Prince Frederick  
green pepper, onions, pepperfunk garlic  
Sherry or red wine

Voltaire - Crepes with onions + clams  
with - french spices + clam stock

Chardin - pheasant crepe - in <sup>Suete</sup> Tarragon  
Tres Baluse - marinate the  
pheasant in Champagne + or white  
sherry - garnish with parsley +  
serve with champagne + strawberries

touch of  
Baumarché

with mushrooms



Breast of Wild Hen NOHANT

Saute the breast of guinea hen in cl. butter  
with Tarragon garlic - mild seasonings  
Make a white sauce with parmesan cheese  
& mushrooms

Beet, red onion, spinach salad - Tarragon  
Bard Vinaigre & oil dressing

P.P. Rubens Stuffed Ostend oysters  
Leg of LAMB - with clam sauce  
Peach & vanilla ice cream in Brady sauce

G. Washington <sup>creamed</sup>  
Smoked Ham slice with Tarragon sauce  
& green peas - small glass of sherry

(or. over an oyster stuffing)

Baked apple with - touch of cloves & nutmeg

very close to ground

