



ICEBERG WEDGE SALAD

A CRISP BABY ICEBERG LETTUCE WEDGE TOPPED WITH HEIRLOOM TOMATOES, ROASTED RED PEPPERS, SCALLIONS, KALAMATA OLIVES AND TRADITIONAL RANCH DRESSING.

While iceberg lettuce has been around since it was introduced by W. Atlee Burpee Seed Co. in 1894, there appears to be no particular chef, hotel or restaurant that can claim its invention. The classic iceberg wedge salad gained its place on menus in the 1950s and 1960s.



BEEF WELLINGTON

A PETIT FILET WRAPPED IN PUFF PASTRY AND ACCOMPANIED WITH CABERNET SAUCE, SERVED WITH PRESIDENT DWIGHT D. EISENHOWER'S FAVORITE - MASHED POTATOES, PLUS FRENCH GREEN BEANS WITH ALMONDS.

According to "Dining through the Decades," beef Wellington's popularity began in the '60s when couples started dabbling in a bit of culinary one-upmanship. Dinner parties with friends became elaborate as complicated recipes appeared on tables with greater regularity. This dish was considered the height of difficulty and expense because of the preparation of the puff pastry.

OR

OLD FASHIONED SEAFOOD CASSEROLE

FRESH SEAFOOD PREPARED WITH SAFFRON SAUCE, SANDWICHED BETWEEN LAYERS OF IDAHO POTATOES AND COLORFUL VEGETABLES. GARNISHED WITH HEIRLOOM TOMATOES MARINATED IN ORGANIC LEMON GRASS.

Acclaimed French chef Julia Child, the star of her own TV show, whose kitchen now resides in the Smithsonian Institution's National Museum of History, loved her seafood casserole and brought it into the spotlight.



BANANAS FOSTER

SLICES OF BANANA MARINATED IN CINNAMON, BANANA LIQUEUR AND RUM. SERVED WITH ICE CREAM AND WHIPPED CREAM.

Created by Chef Paul Blangé in 1951 for Richard Foster, a friend of the restaurant's owner and the former chairman of the New Orleans Crime Commission.

For every two orders per table, receive one free bottle of house wine with your meal.

