

Cinnabar

COLD APPETIZERS

Salmon Tartare	6.50
<i>Served with Caviar Butter and Lavosh Bread</i>	
Smoked Tuna or Norwegian Salmon	8.50
<i>Presented with a Horseradish Dill Parfait and Lime</i>	
Savannah Lump Crab Cocktail	7.95
<i>With Louis Sauce</i>	
Mousse of Duck and Goose Livers	5.25
<i>Rolled in Truffles and served with Toast Points</i>	
Fresh Fruit Ambrosia	4.95
<i>With Hazelnut Yogurt</i>	
The Oyster Bar	8.50
<i>A selection of Clams, Crab Claws, Shrimp and Oysters served with Two Sauces</i>	

HOT APPETIZERS

Baked Lobster and Morel Strudel	8.95
<i>Wrapped in Phyllo Dough. Served with a Vanilla Lobster Sauce</i>	
Escargots with Three Linguinis	4.95
<i>Enhanced with Porcini Mushrooms, Prosciutto Ham and Garlic</i>	
Poached Dover Sole Paupiettes	7.95
<i>Filled with an Artichoke and Shrimp Mousse. Served with a Lemon Butter Sauce</i>	
Grilled Sea Scallops	5.50
<i>Presented with a Tomato Coulis</i>	
Sauteed Quail	6.95
<i>Filled with Foie Gras. Dusted in Walnuts and served with a Port Sauce</i>	

SOUPS

Lobster Bisque 4.95

With Fine Cognac

Soup of the Evening 3.25

Every Night a New Creation

SALADS

Smoked Salmon and Spinach 4.25

With Enoki Mushrooms and Cucumber-Caper Dressing

Arugula and Belgian Endive 3.95

*With Julienne of Duck and Cracklings.
Sherry Vinaigrette*

Boston Lettuce, Dandelion, Mustard Greens and Mache 5.25

With Pine Nuts and Tomato and Basil Vinaigrette

SHELLFISH

Sauteed Spanish Red Prawns 16.25

*Served with a sauce of Cream, fresh Herbs and
a touch of Dijon Mustard*

Maine Lobster Market Price

*Broiled Live Maine Lobster served with a
Lemon Butter Sauce*

Mediterranean Seafood Ragout 18.50

The Classic Bouillabaise

Spinach Tortellini with Maine Lobster 18.50

*Served with a sauce of three Cheeses and Cream
and finished with Fine Cognac*

SEA AND FRESH WATER FISH

Medallions of Swordfish	17.25
<i>With Two Sweet Pepper Sauces</i>	
Char-Broiled Filet of Amberjack	14.95
<i>With fresh Lump Crabmeat and a Green Herb Sauce</i>	
Sauteed Red Snapper	16.50
<i>With Papaya and Avocado. Served with a Soy and Ginger Sauce</i>	
Sauteed Salmon	14.50
<i>With a Champagne Dill Sauce. Garnished with Corriander-flavored Spinach</i>	
Dover Sole	18.50
<i>Prepared in the traditional Colbert Style</i>	

INTERNATIONAL SPECIALTIES

Sauteed Breast of Muscovy Duck	19.50
<i>Served with Mustard Fruit</i>	
Roast Filet of Beef	15.95
<i>Crowned with Lump Crabmeat and Sauce Choron</i>	
Chicken en Crouete	14.50
<i>Filled with Wild Mushrooms and served with a Cream Armagnac Sauce</i>	
Grilled New York Sirloin	17.50
<i>With Glazed Shallots. Flavored with Herb Butter</i>	
Piccata of Veal with Prosciutto and Basil	21.50
<i>Glazed with Bel Paese Cheese and served with a Tomato Coulis</i>	
Mixed Grill	19.50
<i>Char-Broiled Medallions of Beef, Veal, Calf's Liver and Lamb. Served with crisp fried Onions and Sauce Bearnaise</i>	
Double Cut Domestic Lamb Chop	18.50
<i>Served with a Black Currant Sauce and Mint Bearnaise</i>	
Grilled Veal Chop	18.95
<i>With Wild Mushrooms and Hazelnut Butter</i>	

The Waverly

A Stouffer Hotel • Atlanta, Georgia

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