

EL UNIVERSAL

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Central Station in Manhattan

History as part of a menu





On board S. S. "Cleveland"
Thursday, November 28. 1912

Dinner

Soup à la Washington

Cold Cup Consommé

Fillet of Sole à l'Américaine

Potatoes

Saddle of Lamb à la President Taft

Sherbet à la Princesse Alice





THANKSGIVING DAY

THURSDAY, NOVEMBER 25, 1948

Served from 5:00 p.m. until 8:00 p.m.

Chicken Okra Louisiana	Consomme Royale
Jellied Consomme	Grapefruit Juice
Tomato Juice	Cranberry Juice
Fresh Jumbo Prawn Cocktail	Baked Half Grapefruit au Rum
Wafers	Celery
	Ripe Olives

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Roast Young Turkey with Oyster Dressing, Giblet Gravy	2.50
Broiled New York Cut Sirloin Steak, Maitre D'Hotel	3.50
Roast Long Island Duckling with Apple Sauce	2.50
Broiled Half Lobster with Melted Butter and Shoestring Potatoes	2.50
Filet of Genuine Sole Saute in Butter, Meuniere	1.90
Omelette with Creamed Oysters, Poulette	2.00
Broiled English Lamb Chop with Pickled English Walnut	2.50
Half Avocado Stuffed with Fresh Crab Meat Salad	1.95
Hot Butterflake Rolls and Butter	
Candied Yams or Baked Buttered Idaho Potato	
Fresh Broccoli, Hollandaise or Creamed Kernal Corn	





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De Board S. S. "Cleveland"
Thursday, November 28, 1912

Dinner

Soup à la Washington
Cold Cap Consommé
Filet of Sole à l'Américaine
Potatoes
Saddle of Lamb à la President Tall
Sherbet à la Princesse Alice
Roast Turkey, Cranberry Sauce
Compote
Cold Asparagus, Sauce Vinaigrette
Pumpkin Pudding
Fruit Chaudron
Dessert



THANKSGIVING DAY Thursday, November 28, 1912

Special Luncheon 12:00 p.m. with 100 seats
Dinner 6:00 p.m. with 100 seats
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Roast Turkey with Cranberry Sauce 1.50
Saddle of Lamb with Mint Sauce 1.50
Sole à la Meunière with Apple Sauce 1.50
Potatoes with Butter and Parsley 1.00
Cranberry Sauce 1.00
Cold Asparagus 1.00
Pumpkin Pudding 1.00
Fruit Chaudron 1.00
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The Ladies' Club, including Cold Head and Bread Dinner
at 10:00 a.m. on Friday, December 1st.





- ANDREW CORREA GUATARASMA

November 10, 2016 2:09 p.m.

Updated November 11, 2016 10:48 a.m.

TO SHARE

History as part of a menu

Two traditions define the fall in the United States. Night Bruges on October 31 and Thanksgiving dinner, held in November, in homes, hotels and restaurants nationwide. In anticipation, the Culinary Institute of America arranged for correspondents in New York a historical talk about the origin of this festival and the evolution of the dishes that have been leading in recent centuries, by Dr. Beth Forrest, an expert anthropologist in culinary history. there was history on the table, on the walls and in conversation. The hostess was Penny Glazier, in charge of public relations Michael Jordan's The Steak House, steakhouse, located on one of the balconies of the Central Station in Manhattan (1871), historical heritage of the nation. Designed by David Rockwell 1998, it is one of the most photographed dining in the city. in addition to the talk, and pausing in their traditional supply of red meat and seafood, Mexican chef Cenobio Canalizo prepared a lunch as a preview menu Thanksgiving this year, with roasted turkey king, accompanied by mashed potatoes and cranberry sauce. as explained by the Forrest Dr., over the years they have used other birds and fish, with several companions and desserts like pumpkin and sweet potatoes. This is attested historical menus of hotels and restaurants showed academic, brought from the library of the Culinary Institute of America, private school based in New York, California, Texas and Singapore.