## **ELUNIVERSAL**

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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 Tal

Sherbet à la Princesse Alice



## THANKSGIVING DAY Thursday, November 25, 1948

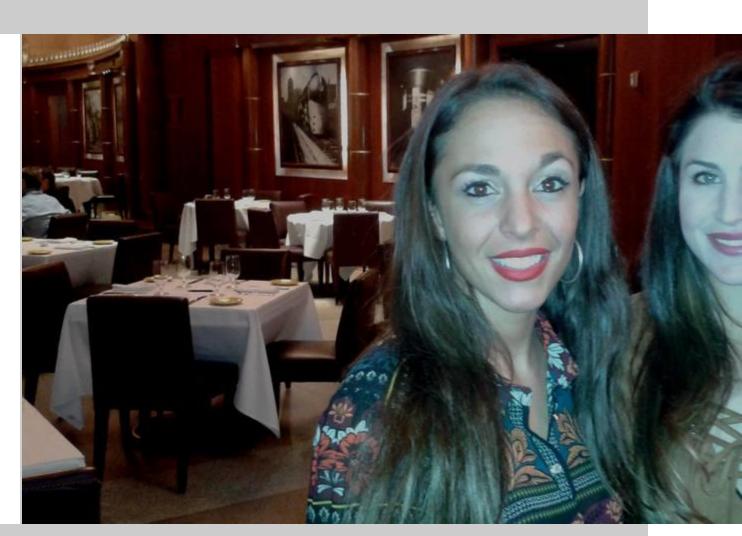
Served from 5:00 p.m. until 8:00 p.m.

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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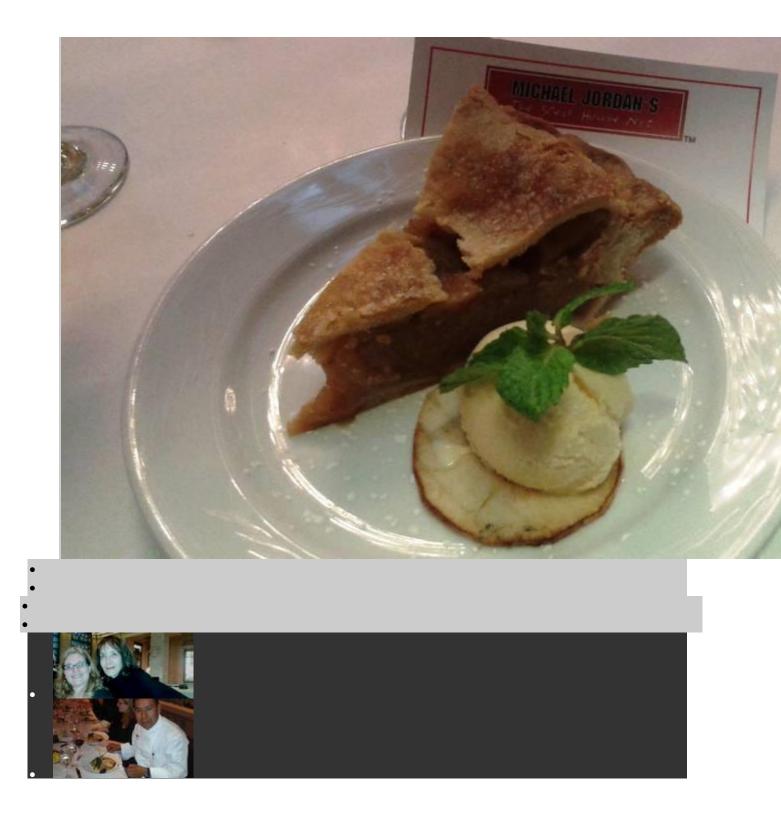
Roast Young Turkey with Oyster Dressing, Giblet Gravy 2.50 Broiled New York Cut Sirloin Steak, Maitre D'Hotel 3.50 Roast Long Island Duckling with Apple Sauce 2.50 Broiled Half Lobster with Melted Butter and Shoestring Potatoes 2 Filet of Genuine Sole Saute in Butter, Meuniere 1.90 Omelette with Creamed 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 •

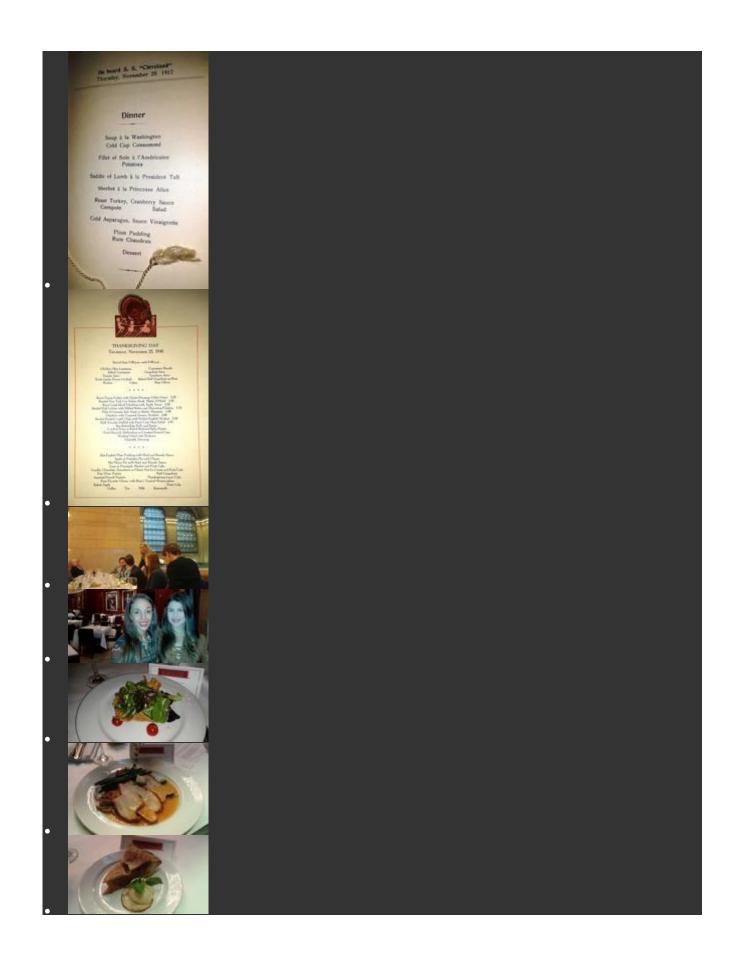
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### • ANDREW CORREA GUATARASMA

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.