

# 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

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## Dinner

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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 Châtré  
Dessert



### THANKSGIVING DAY Thursday, November 28, 1912

Special Dinner 5.00 per person (10.00 per couple)

Waffles, Omelette, Toast	Consommé
Roast Turkey with Cranberry Sauce	Roast Turkey with Cranberry Sauce
Hot Stuffing with Wild Rice and Chestnut Nuts	Hot Stuffing with Wild Rice and Chestnut Nuts
Roast Potatoes with Parsley and Butter	Roast Potatoes with Parsley and Butter
Hot Asparagus with Hollandaise Sauce	Hot Asparagus with Hollandaise Sauce
Hot Cauliflower with Cream and Butter	Hot Cauliflower with Cream and Butter
Hot Sweet Potatoes with Butter	Hot Sweet Potatoes with Butter
Hot Pumpkin Pudding with Butter	Hot Pumpkin Pudding with Butter
Hot Fruit Châtré	Hot Fruit Châtré
Hot Cranberry Compote	Hot Cranberry Compote
Hot Pumpkin Pie	Hot Pumpkin Pie
Hot Apple Pie	Hot Apple Pie
Hot Custard	Hot Custard
Hot Coffee	Hot Coffee





- 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.