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Waldorf-Astoria Menu

Served to President Calvin Coolidge in 1924

Canapé of Anchovies

Cream of Celery with Toasties

Celery Olives

Aiguillette of Striped Bass Join Ville

Potatoes a la Hollandaise

Medallion of Spring Lamb, Chasseur

Asparagus Tips au Gratin

Breast of Chicken a la Rose

Waldorf Salad, Mayonnaise

Venetian Ice Cream

Assorted Cakes

Coffee

Apollinaris White Rock (a bottled mineral water no longer available)

Canapé of Anchovies

Ingredients

10 slices French style bread 1/4" Thick
Mayo
20 anchovy filets
2 pimientos
4 tbsp. tomato sauce
Dash cayenne
4 tbsp. finely chopped boiled chicken
Chopped parsley for garnish

You can chop the filets until unrecognizable for squeamish people.

Directions

Toast bread slices in a 450°F oven for 5 minutes. Spread them with mayo. Top with anchovy. Spread on another layer of mayo & Cover with a piece of pimiento cut to fit the toast. Mix the tomato sauce with the cayenne. Spread 1 tsp of the tomato sauce on each canapé, sprinkle with the chicken & Garnish with parsley.

Venetian Ice Cream

This is what is now call Gelato.

This is the basic recipe. Add your favorite flavor. Instant coffee, vanilla, shaved chocolate or fruits.

Ingredients

3 cups milk
1-1/2 cups heavy cream
6 egg yolks
3/4 cups sugar

Directions

In a medium saucepan, mix milk and cream. Warm until foam forms around the edges. Remove from heat.

In a large bowl, beat the egg yolks and sugar until frothy. Gradually pour the warm milk into the egg yolks, whisking constantly. Return mixture to saucepan; cook over medium heat, stirring with a wooden spoon until the mixture gels slightly and coats the back of the spoon. If small egg lumps begin to show, remove from heat immediately. Pour the mixture through a sieve or fine strainer into a bowl. Cover, and chill for several hours or overnight.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. Transfer to a sealed container, and freeze until firm. If the gelato is too firm, place it in the refrigerator until it reaches the desired consistency.

Waldorf Salad

Ingredients

1 cup apples chopped, (Granny smith or a Sweet tart apple or a combination of different tart apples)
1 tbsp. lemon juice
1 cup celery, chopped
1/4 cup mayonnaise
1/4 cup raisins (optional)
1/4 cup walnuts (optional) (Were not used in 1920's. More of a modern addition)

Sprinkle apples with lemon juice after they are cut. Add all other ingredients.

Toss to coat all pieces with mayonnaise.

Cream of Celery with Toasties

Ingredients

1 onion, peeled and chopped
3 tender celery sticks, chopped (do not use the tougher outer sticks)
50g/2oz butter 3 medium carrots, peeled and chopped
1 large potato, about 280g/10oz in weight, peeled, diced and rinsed
850ml/1½ pt fresh vegetable stock
142ml/5fl oz carton single cream
175g/6oz Stilton, crumbled
2 tbsp double cream or soured cream to serve

Toasties Ingredients

100g/4oz soft Welsh goat cheese
1 tbsp walnuts, chopped
2 tbsp cider or light beer
1 French stick, cut into 12 slices

Directions

1. Gently cook the onion and celery in the butter for about 5 minutes to soften (do not let them brown).
2. Add the carrot and potato and cook for 5 minutes more. Pour in the stock, bring to the boil, then reduce the heat and simmer for about 30 minutes, uncovered, until the potatoes are very tender.
3. Preheat the oven to 220C/425F/Gas 7.
4. Meanwhile make the toasties. Mix the cheese, walnuts and cider together then spread on the bread slices. Arrange on a baking sheet and cook in the oven for 5-10 minutes until golden and set.
5. When the vegetables in the pan are tender, liquidize and return to the pan. Stir in the cream and reheat gently.
6. Reserve 30g/2 tbsp of the crumbled Stilton. Add the rest to the soup and stir until melted, then season to taste. Do not let the soup boil or you will spoil the flavor. Sprinkle over the reserved Stilton and add a drizzle of cream.

Serve with the toasties.

Celery Olives

Ingredients

1 bunch celery (2 1/4 lb)
10 pitted Kalamata olives, chopped
1 1/2 tbsp. extra-virgin olive oil
1 tbsp. finely chopped fresh chives
2 tsp. fresh lemon juice
1/8 tsp. salt
1/8 tsp. black pepper

Directions

Remove outer dark green ribs of celery and reserve for another use. Remove leaves and reserve in a bowl. Cut off and discard base of celery heart, then cut crosswise into 1/4-inch-thick slices and add to celery leaves along with remaining ingredients. Toss to coat.

Makes 2 side-dish servings.

Breast of Chicken a la Rose

Ingredients

3 Lb. Chicken Breasts, boneless & skinless
Petals from 2 roses*
1 1/2 tbsp. Unsalted butter
3 cloves of garlic, crushed
1 1/2 oz. almonds, slivered
3 tbsp. honey

Directions

Crush the rose petals just enough to release their aroma and natural oils.

Sauté the breasts in half the butter on medium heat until golden, about 4-5 minutes on each side. Set aside.

Sauté garlic in remaining butter for 1 minute. Add the almonds and cook 2 additional minutes. Remove from heat.

Gently stir in the rose petals and the honey.

Spoon the sauce over the chicken and serve with a kiss!

Serves 6

* Make sure the roses have not been sprayed with any chemicals!

Asparagus Tips Au Gratin

Ingredients

1 bunch asparagus
8 oz. fresh cream
8 oz. cultivated mushrooms
7 oz. butter
2 eggs
1 lemon
salt & pepper

Directions

Carefully clean and wash the mushrooms. Put them in a casserole with the equivalent of a glass of water, the juice of one lemon and a spoon of butter. Salt and let cook on a low fire.

Peel the asparagus with a vegetable peeler. Tie in a bundle and poach in a pot of salty water. Leave them slightly crunchy. Refresh them.

Melt the remaining butter on the corner of the burner. Separate the eggs. Put the egg yolks in a small pot with a drop of water. Whip energetically while in the double broiler in order to obtain a creamy zabaglione. Then, after you have mixed and added the mushrooms, progressively begin adding the melted butter.

Incorporate the remaining melted butter whipping vigorously until you obtain a mixture with an even consistency.

Whip up the 8 oz. (250 ml) of fresh cream (do not add sugar).

Gently incorporate the whipped cream into the Hollandaise sauce.

Decorate the serving dish in rosette form with the asparagus.

Nap the asparagus with the Hollandaise sauce and brown under the oven grill for a few minutes. Serve warm.

Aiguillette of Striped Bass Join Ville

Ingredients

2 pounds striped bass fillet
3 tbsp. oil
Juice of 1 lemon (fresh)
4-6 tbsp. butter
4 cloves garlic, finely chopped
2 tbsp. basil, finely chopped
Dash of cayenne pepper

Directions

Marinate the fish in the oil and lemon juice for at least 30 minutes before grilling. Grill for 10-15 minutes, turning once. The length of time depends upon the thickness of the fillet.

Heat the butter in a saucepan and stew the garlic for about 3 minutes, stirring frequently. Do not let it brown. Add the basil and a dash of cayenne pepper. Remove the pan from the heat.

Either pour the garlic butter over the top of the fish just before serving, or serve it in a sauceboat on the side.

Serves 4

Potatoes a la Hollandaise

Directions

Wash, pare, soak, and cut potatoes in one-fourth inch slices, shape with French vegetable cutters; or cut in one-half inch cubes.

Cover three cups potato with White Stock, cook until soft, and drain.

Cream one-third cup butter; add one tbsp. lemon juice, one-half teaspoon salt, and few grains of cayenne.

Add to potatoes, cook three minutes, and add one-half tablespoon finely chopped parsley.

Medallion of Spring Lamb, Chasseur

Ingredients

12 veal medallions, about 3 oz. each
Salt and freshly ground black pepper to taste
3 tbsp. unsalted butter

Directions:

1. Pat the veal medallions dry with paper towels. Season both sides with salt and pepper.
2. Heat the butter in a large sauté pan over medium-high heat. Sauté the veal medallions until golden, about 2 minutes per side. Do not crowd the pan. Sauté in batches, if necessary, so that the medallions brown properly. Remove finished medallions to a platter and keep warm in a 180° F oven.

Chasseur Sauce

Ingredients:

1/2 cup diced bacon (approx. 4 slices diced)
6 oz. quartered mushrooms or 1 oz. of reconstituted Dried Mushrooms
1 cup pearl onions
1/2 cup red wine (Use a good table wine)
1 1/2 oz Demi-Glace Gold
4 1/2 fl. oz. Hot water
1/4 cup cranberry relish
1/4 cup heavy cream (optional)

Directions

Place diced bacon in a saucepan and cover with water. Boil water until gone (this will cook the bacon). Add the mushrooms and pearl onions and sauté briefly with the bacon.

In a separate pan, reconstitute the demi-glace by simmering Demi-Glace Gold and hot water for 4-6 minutes, stirring frequently with a whisk.

Add the red wine to the reconstituted demi-glace and simmer for 5 minutes, then combine with other cooked ingredients, cranberry relish, and heavy cream (if desired).

Serves 6