Wine Vademecum

Wine is the pure, naturally fermented juice of fresh ripe grapes.

The alcohol in wine is nature's means of preserving the juice of the grape. In aging wine develops smoothness, mellowness and character. Good wines are bottled after having been aged in the cask as long as necessary. Generally speaking there are five classes of wine. Appetizer wines, white wines, red wines, dessert and sparkling wines.

Regardless of tradition the best rule for a choice of wine is the kind which is most pleasant to the person who drinks it.

Here are a few suggestions for your dining pleasure:

Seafood
- Light dry to medium white wines

Duck, Goose
- Medium-bodied red wines

Fish in light sauce
- Medium-bodied white wines

Pates
- Light red, or dry full-bodied white wines

Game
- Full-bodied red wines

Smoked Salmon
- Full-bodied dry white wines

Pork
- Medium dry white wines, light red and rose wines

Beef, Lamb
- Medium-bodied red wines

Veal
- Full-bodied dry white wines, medium-bodied red and rose wines

Cheese
- Full-bodied red wines, dry white wines

Fruits and Desserts
- Cream sherry, sweet dessert wines, port, extra dry and dry champagne

Alfred's Restaurant, 677 Ala Moana Blvd. Honolulu, Hawaii 96813
Telephone: 523-1602  ★ Please add state tax to all menu prices.
Desserts, Coffees, Teas, Cordials

Desserts
- Creme Caramel Chantilly
- Soufflé Glacé Grand Marnier
- Strawberries Romanoff (in season)
- Haagen Dazs Ice Cream
- Fresh Fruit Sherbets
- Black Forest Cake
- German Cheese Cake

Your waiter will be happy to explain our desserts of the day.

Coffee
- Kona Coffee, Decaffeinated Coffee, Double Espresso, Ristretto, Cappuccino
- Irish Coffee, Swiss Coffee, Café Royal, Cappuccino l’Amour

Tea
- Earl Grey, English Breakfast, Cinnamon Stick, Chinese Fortune, Constant Comment, Peppermint, Rosehip

Brandies - Cordials
- Enjoy a cognac or cordial from our extensive selection.

Appetizers

Escargots Madagasy
- Escargots gently simmered in Chablis, baked in a special garlic and herb butter with green peppercorns from Madagascar.
- $6.25

Paté de Campagne
- Country pâté made from our own recipe. Served with aspic and cornichons.
- $5.50

Cocktail of Royal Shrimp
- Selected shrimp tails attractively arranged and complimented by our spicy cocktail sauce.
- $6.50

Oysters Rockefeller
- Plump oysters enhanced with Pernod on a bed of sauteed spinach and baked with sauce mornay.
- $6.95

Smoked Chinook Salmon
- Lightly salted and smoked, thinly sliced and served with chopped onions and capers.
- $7.25

Fresh Bluepoint Oysters
- Served on a half shell with cocktail sauce. Priced to market (if available)

When appetizers are served as an entree, there will be an additional charge.
Alfred's Specialties

Your waiter will start your dinner by assembling a salad of seasonal delights. A selection of European style breads is followed by Alfred's own soup du jour. With your dinner, you will be served carefully prepared vegetables fresh from today's market and white rose potatoes or rice pilaf.

Long Island Duckling
Long Island Duckling roasted crispy. Served with its own jus and Swedish wild lingonberry sauce. $16.50

Entrecôte Café de Paris
A generous New York steak enhanced with our chef's secret herb sauce. $17.50

Tournedos de Boeuf Henri IV
Aged, tender fillet mignon. Served with artichoke hearts and topped with sauce Bearnaise. $17.50

Baby Lamb Chops Provençale
Tender lamb chops cut from selected western lamb racks. Served with Sauce Provençale. $17.95

Wienerschnitzel
A milk-fed veal escalope is lightly breaded, sauteed and served in the traditional Viennese style. $15.95

Alfred's Potpourri
An array of shrimp tempura, sauteed island fish, Oyster Rockefeller and filet mignon. Served with our sauce Bearnaise. $18.95

Live Maine Lobster (if available)
Shipped from the East Coast and kept in our own "VIVIER." Enjoy this delicacy steamed, broiled or prepared thermidor style.
(For prices and size please consult your waiter)

Fresh Fish From Our Local Waters
Your waiter will be pleased to describe our fresh fish, available from today's fish market.

- Feuillette de Fruits de Mer
  Scallops, shrimps, poached island fish and mushrooms, simmered in a lobster sauce. $17.50

Coquilles Saint Jacques au Beurre Blanc
Scallops are braised in wine with fresh mushrooms in a light garlic cream sauce. $16.50
Filet de Boeuf Duc Wellington
Tenderloin of beef dressed with leek, gruyere, and baked in a puff pastry. For two or more persons, 24 hours advance order requested.
$35.00 per person.

Emiclé de veau Zurichoise
Wisconsin milked veal sliced and prepared in genuine Swiss style, with freshly sliced mushrooms in a cream sauce enhanced by Chablis.
$16.50

Châteaubriand Grillé
(For two or more)
Double-cut tenderloin with bouquetière of vegetables and sauce Bearnaise. Carved at your table.
$18.50 per person.

Entrecôte grille au Poivre vert Madagascar
Finest cut Sirloin steak. Prepared with a mild green pepper sauce.
$17.50

Escalope de veau Cordon Bleu
Tender veal escalope stuffed with thinly sliced ham and savory Swiss Gruyère cheese.
$16.50

Salad Dressing
We serve our very own salad dressing with the house salad. It’s available to take home at $4.50 per bottle.

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Gourmet Menu

ALFRED’S HOUSE SALAD
Assortment of salads with our own house dressing

ESCARGOTS BOURGIGNONNE

TERRINE DU CHEF

RAY SHRIMP COCKTAIL

SOUP DU JOUR

ESCALOPE DE VEAU VIESENNOISE

Veal escalope, lightly breaded and sautéed

FRESH ISLAND FISH FROM TODAY’S MARKET

Filet Mignon aux Poivrade

Broiled Beef Tenderloin with Green Peppercorns

Sautéed Potatoes/Pilaf/Rice

Selection of Fresh Vegetables

HAAGEN DAZS ICE CREAM OR SHERBET

CREME CARAMEL CHANTILLY

GERMAN CHEESE CAKE

SOUFFLE GLACE GRAND MARAISER

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$ 23.00