

*Fred Harvey*



"Ah, God—Herring, Buoys,  
The Glittering Sea" by  
Ivan Le Lorraine Albright

COURTESY OF THE ART  
INSTITUTE OF CHICAGO

# ALVARADO HOTEL

Albuquerque, New Mexico

Today's Soup—Cup 25; Bowl 30	Fruit Cocktail .....	45
Shrimp Cocktail .....	Ripe or Green Olives .....	25
Half Grapefruit .....	Celery Hearts .....	25

Cold Vichyssoise Cream en Tasse ..... 30

## SALAD PLATES

Chilled Avocado filled with Chicken Salad, Sliced Egg and Tomatoes .....		1.35
Cottage Cheese and Prunes on Lettuce .....		.60
Salad Dixie: Hearts of Lettuce, Tomato, Green Pepper, Kernel Corn .....		.55
Sliced Tomatoes .....	Head Lettuce .....	.25
Potato Salad .....	Cottage Cheese .....	.25

## VEGETABLES

New Lima Beans .....	25
New String Beans .....	25
New Peas .....	25
Mashed or Boiled Potatoes .....	.20
American Fried or Hashed Browned Potatoes .....	.25
Au Gratin Potatoes .....	.30

## SANDWICHES

Manhattan .....	1.10	Club .....	1.00
Jelly .....	.20	Sliced Chicken .....	.75
Peanut Butter .....	.20	Bacon .....	.40
Toasted Summer Sandwich .....	.85	Lettuce and Tomato .....	.30
		Bacon and Egg .....	.45

## CHEF'S SUGGESTIONS

Griddle Cakes, Rasher Bacon, Maple Syrup .....	.60
Mexican Plate, Enchilada, Tamale, Chili con Carne Bread and Butter .....	.90
Assorted Vegetable Plate, Cottage Cheese, Bread and Butter .....	.80

## DESSERTS

Pies: Apple, Peach .....	.30	Maple Sundae .....	.35
Banana Cream .....	.25	Pineapple Layer Cake .....	.20
Vanilla Ice Cream .....	.25	Half Cantaloupe .....	.30
Strawberry Ice Cream .....	.25	Chilled Watermelon .....	.30
Banana Layer Cake .....	.20	Peppermint Ice Cream .....	.25
Boysenberry Cobbler .....	.20		

## BEVERAGES

Tea, Pot .....	.15	Buttermilk .....	.12
Coffee, Pot 20; Cup .....	.10	Cocoa, Pot .....	.25
Ovaltine, Pot .....	.25	Milk, Bottle .....	.12
		Iced Tea .....	.15

## DINNER

Price of Entree Determines Cost of Dinner

— Choice —

Fruit Cup, Favorite      Seafood Appetizer      Tomato Juice

Cream of Broccoli — Cold Consomme

Assorted Relishes

Celery      Olives      Pickles

— Selection —

Fresh Channel Catfish, dipped in Cornmeal, Fried in Butter 1.75

Grilled New England Lobster Dinner 3.00

Roast Young Chicken, American 1.90

Mignon of Pork Tenderloin, Glazed Pineapple 1.85

Fricassee of Veal, Budapest 1.75

Shirred Eggs with Poultry Livers 1.65

Charcoal Broiled Sirloin Steak, Maitre d'Hotel 3.00

Assorted Cold Meats with Turkey, Potato Salad 1.90

Cheese Omelet 1.65

— Selection —

Whipped Potatoes — Baked Potato

Italienne Squash — Northern Beans

Mixed Salad

Boysenberry Cobbler      Marshmallow Sundae      Sherbet

Vanilla Ice Cream      Chocolate Ice Cream

Camembert Cheese, Toasted Crackers

Assorted Breads

Coffee, Pot      Tea      Milk or Buttermilk

John D. Garvin, Mgr.

Friday, July 4, 1947

6:45

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### *Ivan Le Lorraine Albright*

*Long before Ivan Albright—a Chicagoan and one of America's most interesting artists—painted this prize-winning gouache on the coast of Maine, he occupied a unique and outstanding place in contemporary art. Ever since the twenties his provocative combining of the fascinating and the repulsive has occasioned much comment. His painstaking absorption in minute detail, often emphasizing the macabre, has caused many critics to consider Albright the Edgar Allan Poe of painters and one of America's top artists.*