



4-8-87

Congreso de los Diputados

Juan Manuel García Valls

DIPUTADO POR TARRAGONA

VICEPRESIDENTE DE LA COMISION MIXTA (CONGRESO-SENADO)  
PARA LAS COMUNIDADES EUROPEAS

Un adrejo



# Senators' Dining Room



## A la Carte

### Soups

Famous Senate Bean	1.10
Cream of Mushroom with Sausage	1.10
Consomme	.85
Soup of the Day	1.10
Tureen 30¢ extra	



### Appetizers

Half Grapefruit Maraschino	1.1
Fresh Melon in Season	1.1
Fresh Orange or Grapefruit Juice	
Small, 1.00	Large, 1.60
Tomato Juice Cocktail:	
Small, .60	Large, 1.00
Gulf Shrimp Cocktail	4.5



### The Grill

6 oz. Filet Mignon	8.95
U.S. Choice Rib Eye Steak (8 oz.)	8.60
U.S. Choice Ground Sirloin Steak	5.50
Plain Omelette	3.15
Cheese Omelette	4.40
Spanish Omelette	4.40
Sausage and Cheese Omelette	4.55
All Are Served with French Fried Potatoes	

6 oz. Beefburger on Bun, Garni	
With Onion	3.75
With Cheese	3.95
Served with Potato Chips	



### Weekly Fitness Feature

Served from 11:30-2:30

Chicken Breast with Asparagus, Grapefruit Sections, Pineapple and Tomato Wedge on a Bed of Curry Lettuce and Light Yogurt Dressing (Cholesterol 99 mg.—Calories 315)	6.00
Marinated Halibut Steak with Rice Pilaf and Stir-Fried Yellow and Green Squash (Cholesterol 86 mg.—Calories 410)	6.95



### Desserts

Hot Southern Pecan Pie	1.70
Senate Apple Pie	1.10
Senate Apple Pie a la Mode	1.30
Ice Cream or Sherbet	.95
Hot Fudge Sundae	1.70

### Cold Plates and Salad.

White Tuna Salad Bowl with Fresh Dill	4.5
Fresh Seasonal Fruit with Cottage Cheese	4.1
Gulf Shrimp Salad Plate with Avocado, Pear and Fresh Tomato Slices, Garni	6.8
Chunky Chicken Salad Plate with Seasonal Fruit	4.5
Chef's Julienne Salad Bowl	4.5
Fresh Greens Salad Bowl	2.4



### Sides

Tossed Green Salad	1.1
French Fries	.8
Fresh Vegetable of Today	.8



### Sandwiches

Hot Roast Beef with Whipped Potatoes	4.5
Tuna Fish Salad	2.4
Chicken Salad	2.4
Senators' Club	3.5
Roast Beef Club	3.5
Corned Beef with Swiss Cheese	3.5
Peanut Butter and Jelly	1.5
Grilled Cheese	1.5
Sliced Chicken	3.2



### Beverages

Brewed Decaffeinated Coffee	.4
Coffee	.4
Hot Tea	.2
Iced Tea or Coffee	.2
Soft Drinks	.4
Milk	.4



# *U.S. Senate Restaurant*



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## *The Fare*

*Tuesday, March 10, 1987*

### *Soups*

<i>Chicken Rice</i>	1.10
<i>Fresh Oyster Stew</i>	2.50



### *Entrees*



#### *Hot*

*Sir-Fried Shrimp with Broccoli, Mushrooms  
and Sweet Red Pepper in a Seasoned Sauce  
served with Avocado and Grapefruit Salad*  
\$7.50

*Veal Scallopini Five Stars:  
Small Slices of Tender Veal Sauteed in Butter  
served with Fresh Green Beans and Lorette Potato*  
\$7.50

*Broiled Fresh Salmon Steak  
with Pink Butter Sauce served with Herbed New Potatoes,  
Sir-Fried Mixed Vegetables and Tossed Garden Salad*  
\$7.50

#### *Cold*

*(Low Cholesterol) Lean Turkey Salad Plate  
with Carrot Sticks, Radishes, Alfalfa Sprouts, Mushrooms,  
Green Pepper and Home Grown Tomatoes*  
\$5.70

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## *The Cheese and Fruit Intermission*

*A Selection of American Cheese and Fresh Fruits*  
\$2.50

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## HISTORY OF SENATE BEAN SOUP

Whatever uncertainties may exist in the Senate of the United States, one thing is sure: Bean Soup is on the menu of the Senate Restaurant every day.

The origin of this culinary decree has been lost in antiquity, but there are several oft-repeated legends.

One story has it that Senator Fred Thomas Dubois of Idaho, who served in the Senate from 1901 to 1907, when chairman of the committee that supervised the Senate Restaurant, gavelled through a resolution requiring that bean soup be on the menu every day.

Another account attributes the bean soup mandate to Senator Knute Nelson of Minnesota, who expressed his fondness for it in 1903.

In any case, Senators and their guests are always assured of a hearty, nourishing dish; they know they can rely upon its delightful flavor and epicurean qualities.



## The Famous Senate Restaurant Bean Soup Recipe

Take two pounds of small Michigan Navy Beans, wash, and run through hot water until Beans are white again. Put on the fire with four quarts of hot water. Then take one and one-half pounds of Smoked Ham Hocks, boil slowly approximately three hours in covered pot. Braise one onion chopped in a little butter, and, when light brown, put in Bean Soup. Season with salt and pepper, then serve. Do not add salt until ready to serve. (Eight persons.)