



# Jazz Brunch

## MENU

Era-specific dishes chosen to be enjoyed while watching the 1959 film Jazz on a Summer Day, which highlights the 1958 Newport Jazz Festival. Curated by Stacie Chandler.

### *Eggs*

#### **Oeufs Farcis a la Bechemal Supreme**

eggs stuffed with pate de foie gras and black truffles in Béchamel sauce

\*\*\*\*\* *or* \*\*\*\*\*

#### **Egg Pie Tyrolese**

tomato and hard-cooked eggs in a custard

### *Fish*

#### **Cold Poached Salmon**

salmon with endive, avocado, and cucumber with green mayonnaise

\*\*\*\*\* *or* \*\*\*\*\*

#### **Broiled Shrimp en Brochette**

broiled shrimp, mushroom caps, and bacon served with watercress, lemon, and tartare sauce

### *Side Dishes*

#### **Bavarois aux Fraises**

strawberry and cream mold

\*\*\*\*\* *or* \*\*\*\*\*

#### **Epinards au Madere**

spinach with cream and Madeira sauce

Editor's Note: All recipes taken from "Gourmet" cookbook, eighth printing, 1956. Each recipe serves 6. Pick the combination of egg, fish, and side dish that you like best. These are vintage recipes, and the ingredients or methods may be unfamiliar to you. Don't be intimidated.

*Check out [CentreFilm.org](http://CentreFilm.org) for full recipes and video demonstration with Stacie Chandler*