

PAMELA GOLDEN

Ristretto Ghiacciato

Spigola del Tirreno

Salsa Piccante

Germani Reali All'Arancio

1000 gr. di germano reale

100 gr. di lardo

erbe aromatiche

1 spicchio di aglio

noci di burro

un terzo di vino bianco

olio di semi di girasole

arance

sale

Selected Ices

Sea Bass

Spiced Tomato Sauce

Duck with Orange

1000 gr. mallard

100 gr. lard

herbs

1 clove of garlic

knobs of butter

a third of white wine

sunflower seed oil

oranges

salt

Prendere il germano, possibilmente d'allevamento rustico, privarlo delle interiora ed eventuali piumaggi, dopodiché salare e pepare internamente inserendo il mazzetto aromatico, una noce di burro, uno spicchio d'aglio e una fetta d'arancio; lisciare il petto con il lardo per mantenerlo morbido, legarlo inserendo anche un po di salvia e rosmarino. Mettere il germano nella teglia farlo dorare a fuoco basso nel forno già riscaldato. Aggiungere una spruzzatina di vino bianco, farlo evaporare e lasciarlo cucinare per due ore nel forno a 300°. Innaffiarlo di tanto in tanto con un po' di lardo. Servirlo accompagnato da patatine novelle al forno, guarnito con un mazzetto di erbe aromatiche e delle fette d'arancio.

Take the duck, possibly farmed rustic, deprive it of any feathers and entrails, then add salt and pepper inside, entering the bouquet garni, a knob of butter, a clove of garlic and a slice of orange; smooth breast with bacon to keep it soft, tie by including a bit of sage and rosemary. Put the duck in the pan over a low heat until golden, put it in the oven (already heated). Add a dash of white wine, let it evaporate and leave to cook for two hours in the oven at 300°. Water it from time to time with a little of fat. Serve accompanied by new potatoes in the oven, garnished with a sprig of herbs and orange slices.

Punte d'Asparagi

Spuma di Fegato d'Oca

Insalata d'Estate

Gelatina di Pesce

Frutta

Orvieto Secco

Chianti Particolare

Spumante d'Alba

Asparagus Tips

Mousse de Foie Gras

Summer Salad

Peach Ice Cream

Fruit

Orvieto Dry

Chianti Particular

Champagne d'Alba



Rome, 10 April, mid-afternoon

Mrs Strong is in the dining hall placing the bouquets, deciding the seating arrangements and assessing the room.

The guests will arrive at 7pm.

Tablecloths and napkins starched and ironed.

Flowers arranged.

Silver polished.

Candelabras placed.

Glasses cleaned.

Napkins placed in rings.

Tables set.

Nameplates set.

The piano is tuned and polished.

The fireplace is prepared and ready to light.

Canapés and aperitifs are being prepared.

Guests tonight: Bernard Berenson and a new friend, Flinders Petrie, Christian Malet, Jacques Carlu, Fanny Fleury, the Van Burens, Winifred Knights, Thomas Monnington, Mrs Strong and Cardinal Basilio Pompilj.

The cooks had gone to the market; Mrs Strong could hear the staff shouting at one another in the kitchen. The seating, always so important, and Mrs Strong is decidedly determined for the perfect discussion to flow easily. If only the table was not rectangle, if only we could avoid Petrie's pro-eugenics discussion, but perhaps the Cardinal would prove a good foil to this subject.