

ENTREES.

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| Rabbit, sauti, a-la-Chasseur. | Vel au Vent, aux huitres. |
| Small Patties, a-la-Française. | Petis Pates, garnie a-la-Bechamelle. |
| Lamb Chops, a-la-Millionaire. | Croquettes de Volaille. |
| Chicken Livers, fried in paper. | Boudins, a-la-Richelieu. |
| Calf's Head, stuffed, a-la-Royal. | Filet de Bœuf, Sauce Medere. |
| Fricassee of Chicken, a-la-Rhine. | Supreme de Volaille, aux Champignons. |
| Escaloped Oysters, Louisiana style. | Canards Braise, aux Oliaes. |
| Fillets of Beef, larded, a-la-Soubise. | Fricandeau de Veau, pica aux Epinards. |
| Rice Croquettes, garnished with Preserves. | Pigeons, Braise, a-la-Financiere. |
| Fried English Cream, flavored with Vanilla. | Baked Salmon, with Cream. |
| Calf's Brains, fried in Batter. | Turkey Giblets, a-la-Valenciene. |
| Veal Cutlets, breaded, Sauce Tortue. | Antelope Steak, Sherry Wine Sauce. |
| Baked Pork and Beans, Boston style. | Maccaroni, with Oparmesseur Cheese. |
| Prairie Chicken, larded Tomato Sauce. | Fried Oysters. |
| Tenderloin of Venison, brazed, a-la-Italian. | |

GAME.

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| Antelope, larded, Sauce Bigarade. | Grouse, larded, Madeira Sauce. |
| Bear, brazed, Port Wine Sauce. | Quails, on Toast. |
| Saddle of Venison, Cranberry Sauce. | Wild Turkey. |
| Mallard Ducks—Teal Ducks, Malaga Wine Sauce. | Rabbit Pot Pie, Boston style. |

VEGETABLES.

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| Oyster Plant. | Carrots. | Onions. | Boiled Potatoes. |
| Parsnips. | Turnips. | Sour Crout. | Cabbage. |
| Hominy. | Boiled Rice. | Mashed Potatoes. | |

RELISHES.

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| Tomato Catsup. | Worcestershire Sauce. | Boston Pickles. |
| Beets. Celery. | Olives. | Cold Slaw. |

PASTRIES.

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| English Plum Pudding, White Sauce. | Rum Jelly. | Pound Cake. |
| Jelly Cake. Vanilla Ice Cream. | Champagne Jelly. | Lady Fingers. |
| Fruit Cake, ornamented. | Chocolate Cake. | French Kisses. |
| Pyramid of Macaroons. | Princess Pyramid. | Old Castle. |
| Cranberry Tartlets. Mince Pie. | Cream Pie. | Apple Pie. |
| Almond Macaroons. | Cranberry Tartlets. | Swiss Cottage. |

DESSERTS.

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| Oranges. Pecans. Almonds. Raisins. | Merungues aux Peches. |
| Gateau Genoise, a-la-Jelee. | Bonbon, a-la-Vanilla. |
| Charlotte Russe au Marasquin. | Bavarois Glace, aux Amandes. |
| English Walnut. Apples. Figs. | Grapes. Peaches. Filberts. Pears. |

TEA, COFFEE AND CHOCOLATE.

HOURS FOR MEALS:

- Breakfast..... 7 to 9 | Dinner..... 1 to 3
 Tea..... 6 o'clock.