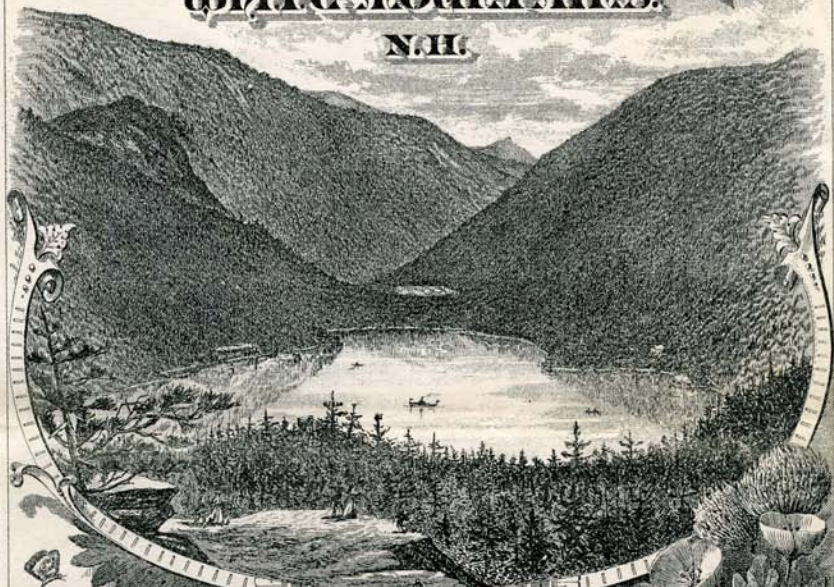


PEOPLE'S HOUSE

FRANCONIA NOTCH,

WHITE MOUNTAINS.

N.H.



TAFT & GREENLEAF

PROPRIETORS

DINNER.

AUGUST 31, 1882.

SOUP.	Chicken Broth	Consomme au Jardiniere
FISH.	Boiled Salmon, Shrimp Sauce	Baked Whitefish, Wine Sauce
REMOVES.	BOILED—Lamb, Caper Sauce	Fowl and Pork
	ROAST—Beef, Lamb, Mint Sauce, Chicken,	Turkey, with Cranberry Sauce
		Southdown Mutton, with Jelly Sauce
		Ham, Glace Champagne Sauce
GAME	Partridge, with Jelly Sauce	
ENTREES.	Beef a la Mole, Sauce Honnaise	
	Veal Cutlets, breaded, aux Petits Pois	
	Salmi of Goose, with Olives	
	Fried Egg Plant, Tomato Sauce	
	Chicken Pie, a la Delmonico	
	Macaroni, au Gratin	
COLD.	Turkey	Chicken
	Corned Beef	Ham
MAYONAISE.	Pickles	Olives
	Halford Sauce	Worcestershire Sauce
	London Club Sauce	French Mustard
	Tomato Catsup	Walnut Catsup
	Raw Tomatoes	Cucumbers
VEGETABLES.	Boiled Potatoes	Mashed Potatoes
	Stewed Tomatoes	Plain Rice
	Plain Beets	Green Corn
	String Beans	Shelled Beans
	Squash	Turnips
PASTRY AND DESSERT.	Rice Pudding, Wine Sauce	Sliced Apple Pie
	Raspberry Pie	Squash Pie
	Washington Pie	Peach Tartlets
	Floating Islands	Pineapple Fruit Ice
	Lemon Ice Cream, with Cake	Brandy and Sherry Wine Jellies
	Muskmelons,	Peaches,
	Apples,	Blackberries,
	Pineapples,	Bananas.
	Raisins, Filberts, Almonds, Pecans, English Walnuts.	
	TEA and COFFEE.	

MEALS SENT TO ROOMS ARE CHARGED EXTRA

WINES

CHAMPAGNE.

	QT.
Cabinet, (Delbeck & Co.)	\$ 90
Delmonico, " Half Pints 75	2 75
Piper, Heidsieck, " "	2 75
L. Koeders's Dry Schreider,	2 50
" " Dry Sillery,	2 75
" " Cabinet,	2 75
" " Imperial,	2 75
" " Caric Bianche,	3 00
" " Dry Carte Bianche,	3 00
G. H. Mumm & Co.'s Dry Verzenay,	2 75
" " Extra Dry	3 00
Pommery & Greno. Dry,	3 25
Veuve Clicquot, Dry,	3 25
Pints of the above, 1.25, 1.50, 1.75.	

CLARET.

	Pt.	Qt.
St. Julien, Paul Roneau	\$.40	\$.75
Fiorrac, (Barton & Guestier,)	.60	1 00
St. Julie, 1874, " "	.75	1 25
Pontet Canet 1878, " "	1 00	1 75
Chateau de Pez, 1875, " "	.85	1 50
Chateau de Beycheville, 1874, " "	1 00	1 75
" " La Rose 1874 " "	1 25	2 25
" " La Fite 1874 " "	1 50	2 50
" " Margaux 1868 " "	1 75	3 00
St. Julien Cruse Fils Freres	.60	1 00
La Rose " "	.75	1 25
Chateau Bouliac " "	.60	1 00
" " Pontet Canet, " "	1 00	1 75
" " La Rose, " "	1 00	1 75
" " Margaux, " "	1 25	2 00
" " La Fite, " "	1 25	2 00

RHINE & MOSELLE.

	Pt.	Qt.
Laubenheim, (Henkell & Co.)	\$.50	\$.85
Nierstein, " "	.65	1 00
(Delhard & Co.),	.65	1 00
Deidesheimer, " "	.65	1 00
(Henkell & Co.),	.65	1 00
Hochheimer, " "	.75	1 25
Lieftraumlich, " "	.75	1 25
Stein-Wein, Cabinet,	1 50	2 00
Marcobrunner, Feist Bros. & Sons,	2 00	2 00
Henkell & Co.,	2 00	2 00
Schloss Johannisburg, Cabinet,	3 00	3 00
Steinberg, Duke of Nassau's Cabinet, 1862,	3 50	3 50
Scharzberg, (Moselle), Delhard & Co.,	1 50	1 50
Zeltigen, " "	1 25	1 25
Sparkling Scharzberg, " "	2 50	2 50
Johannisberg, Henkell & Co.,	2 50	2 50
Bucellas Hook, Sandeman Bros., Lisbon,	50	1 00

SAUTERNES.

	Pt.	Qt.
Sauterne, (Cruse Fils Freres)	\$.50	\$ 1 00
Haut Sauterne, " "	.75	1 25
Litr Saluce's, " "	1 00	1 75
Chateau Latour Bianche, " "	1 25	2 00
Yquem, " "	1 50	2 50
Vin de Graves, (Barton & Guestier)	.75	1 25

BURGUNDY.

	Pt.	Qt.
Macon, C. Marey & Liger-Belair,	\$.50	\$ 1 00
Pommard, " "	.75	1 50
Chablis, White, " "	.75	1 50
Chambertin, R. Brunninghaus,	1 25	2 25
" " C. Marey & Liger-Belair,	1 50	2 50
Clos de Vougeot, " "	1 50	2 50
Romanee, " "	1 75	3 25

LIQUEURS, CORDIALS, MINERAL WATERS.

Le Grand Chartreuse, White and Red Curacao, Abanthe, Benedictine, Maraschino, Russian and Berlin Kummel, Kirchwasser, Delatour Soda, Congress, Hathorn, Hunyadi and Apollinaris Water, Neider Seltzer, Anisette.

CORKAGE CHARGED ON PRIVATE WINES.

SHERRY.

Julian Pearnin, Old Oloroso,	2 00
" " Cabinet,	2 00
" " Montillo,	2 50
" " Amontillado, very dry	2 50
" " Imperial,	2 50
" " Vino de Pasto,	2 50
" " V. C. & V. O,	3 00

MADEIRA

	QT.
"Leacock's Madeira,"	1 50
"Webster" (J. D. & M. Williams,)	2 00
Monterio's,	3 00
" " Reserve,	4 50
Leacock's "Don Pedro,"	4 00
" " O. L. P.	4 50
Buckburn's Reserve, 1822,	5 00
Newton, Gordon & Murdock's, Old and delicate,	6 00
" " L. G. Francis C. Gray, 1833,	6 00
" " P. M. Imported by Jas. Perkins, very old,	8 00
" " E. " Old Family Wine, selected by J. D. & M. W.,	8 00
" " J. A. Gordon, Imported 1798, bottled 1836,	10 00

PORT.

Sande & Co's., White Port,	\$ 2 00
" " very old, Imported in glass,	2 50
Victoria, J. D. & M. Williams,	3 00

ITALIAN WINES.

Lachryma Christi, red,	\$ 1 50
" " white,	1 50
Malmsay,	1 50
Tokay Imperial, Hungarian,	\$ 5 50

AMERICAN WINES.

	Pt.	Qt.
Gold Seal Urbana Wine Co.,	\$ 1 00	1 75
Sweet Catawba,	.50	.50
California Hook,	.50	.50
" " Angelica,	.50	.50
" " Port,	.50	.50

BRANDIES &c.

Jules Robin, Cognac,	\$ 1 75
" " "S. O. P.,	2 50
Cognac Vierge, Barton & Guestier,	00 4 00
Blue Seal, J. D. & M. Williams,	7 50
Copenhagen Cherry, Heering,	1 75
"Gordon", Blackberry Brandy,	1 25
"O'd Tom" Gin,	1 50
"Loch Katrine" Scotch Old Whiskey,	2 00
John Jameson & Son's Dublin Whiskey, Old,	2 00
Jamaica Rum, Henry White & Co., London,	2 00
St. Croix Rum,	1 50
Dan'l Lawrence & Sons, "A. A. A." Rum	1 50
" " O'd Crow " Reserve Whiskey,	2 00
Hermitage " Rye "	2 00
J. D. & M. Williams' Gold Seal Whiskey,	2 00

ALES &c.

	Pt.	Qt.
Bass' India Ale,	.35	.35
Dublin Stout Porter, Guinness,	.35	.35
Ginger Ale, Cantrell & Cochrane's,	.25	.25
Champagne Cider,	.25	.25
Milwaukee Lager Beer,	.25	.25

