

# ❁ Dinner. ❁

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Potage a la Windsor	Chiffonade
boudins de Volaille a la d'artoise	

<i>Queen Olives</i>	<i>Celery</i>
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Boiled Salmon a la Hollandaise

Turbot a la Provencale

<i>Potatoes a la Duchess</i>	<i>Sliced Tomatoes</i>
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Boiled Capon with Pork, Parsley Sauce

Leg of Mutton, Caper Sauce

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Filet de Bœuf aux Champignons

Epigram of Lamb a la Toulouse

Macaroni a la Creme

Peach Tart a la Moutreuil

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Roast Ribs of Prime Beef, Dish Gravy

Turkey, Cranberry Sauce

Duck with Jelly

Spring Lamb, Mint Sauce

spiced Currants

Lettuce Salad a la Comtoise

Green Peas

Stewed Tomatoes

Boiled Rice

Boiled New Potatoes	Turnips Mashed Potatoes	Butter Beans
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Summer Squash

New Green Corn

New Beets

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## ROMAN LUNCH

Baked Indian Pudding, Cream Sauce

English Plum Pudding, Brandy Sauce

Cream Pie

Apple Pie

Blueberry Pie

Charlotte Russe

Sherry Wine Jelly

Lemon Jelly

Blanc-Mange with Cream

Angel Cake

Strawberry Cream

Jelly Tarts

Vanilla Ice Cream	Baked Cup Custards	Assorted Cake
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Pears Watermelon Bananas Nuts and Raisins

Coffee Edam, Pine Apple and American Cheese Tea

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AN EXTRA CHARGE FOR DISHES NOT ON BILL-OF-FARE.

Bethlehem, N. H., August 12, 1888.

# MENU.

Mock Turtle      Consomme a la Bonne Famme

Boiled Penobscot Salmon, Anchovy Sauce

Baked Rock Cod, Sauce Matelotte

*Sliced Cucumbers*

*Olives*

*Hollandaise Potatoes*

Boiled Leg of Mutton, Capers Sauce

Roast Ribs of Beef, Dish Gravy

Turkey, Cranberry Sauce

Spring Lamb, Mint or Brown Sauce

Green Goose, Apple Sauce

Filet de Bœuf, aux Champignons

Stall Fed Pigeon Potted      Chicken Pie, Country Style

French Pan Cakes with Jelly

Macaroni Neapolitan

Ham

Tongue

Corned Beef

Chicken Salad

Dressed Tomatoes

Cold Slaw

Plain Potatoes      Mashed Potatoes      String Beans      New Beets

Stewed Tomatoes      Summer Squash      Turnips      Green Peas

New Green Corn

Steamed Fruit Pudding, Hard Sauce

Baked Indian Pudding, Cream Sauce

Huckleberry Pie

Lemon Pie

Apple Pie

Watermelon      Cantelope

Assorted Cake

Italian Cream

Charlotte Russe

Blanc-Mange with Cream

Strawberry Whips

Chocolate Ice Cream

Baked Custards

Sherry Wine Jelly

Brandy Jelly

Raspberries

Crackers and Cheese

Assorted Nuts

Raisins

Tea

Coffee

Milk

*Bethlehem, N. H., July 24, 1887.*