

DINNER

5 TO 8 P. M.

BLUE POINTS IN DEEP SHELL

SOUPS

Consommé Quenelles
Stuffed Olives

Cream of Artichokes
Salted Almonds
Celery

FISH

Broiled Kingfish, lemon butter
Potatoes Surprise

Boiled Kennebec Salmon, Normande
Sliced Tomatoes
Iced Cucumbers

BOILED

Philadelphia Capon, celery sauce
Smoked Tongue and spinach

ENTREES

Stewed Terrapin in cases, Baltimore style
Sweetbread braisé, Financière
Queen Fritters, Maraschino sauce

ROAST

Prime Ribs of Beef, dish gravy
Vermont Turkey, chestnut stuffing, cranberry sauce

Boston Gosling, apple sauce

CHARTREUSE PUNCH

GAME

Broiled Quail on toast with watercress

SALADS

Lobster Mayonnaise
Watercress with dressing

Potato Salad
Lettuce Salad
Cold Slaw
Broiled Anchovies on toast

COLD MEATS

Boned Capon
Home-made Hog's Head Cheese

English Pheasant with jelly

VEGETABLES

Boiled Potatoes
Brussels Sprouts
Bermuda Onions
Fried Egg Plant

Mashed Potatoes
Baked Cauliflower
Green Peas

Baked Sweet Potatoes, Georgia style
Mashed Squash
Tomatoes
Samp
Spinach

DESSERT

New England Plum Pudding, brandy and hard sauce

Mince Pie
Pound Cake
Almond Cake
Bisque Tortoni
Apples
Malaga, Niagara or Cornichon Grapes
Crackers

Apple Pie
Fruit Cake

Pumpkin Pie
Lady Fingers
Newport Whips
Santa Cruz Jelly
Bananas
Coffee

Angel Cake
Macaroons
French Kisses
Mixed Candies
Oranges
Mixed Nuts and Raisins
Camembert, Roquefort, Edam or Brie Cheese
Tea
Sweet Cider