

❧ MENU ❧

DINNER

GRAPE FRUIT AU KIRSCH		
ROCKAWAYS		
Celery Hearts		
CONSOMME DES EPICURIENS		CREME A LA VENITIENNE
Olives, Parsis	Radishes	Sweet Mangoes
Pickled Pears		Salted Almonds
	Shrimp Croûtes	
	Spanish Mackerel a la Maximilian	
Dressed Cucumbers		Pommes Imperiale
	Bolled Spiced Beef Tongue, Sauce Diable	
	Asparagus, Beurre Fondu	
	Cuts of Prime Beef, Glace	
Flaked Potatoes		Spinach with Egg
	Roast Suckling Pig with Baked Apples	
Squash on Half Shell		Purée of Turnips
	Roast Young Turkey, Chestnut Dressing, Cranberry Sauce	
Jersey Sweets		Cauliflower in Cream
	Croquettes of Sweetbreads, French Peas in Cases	
	Croustades de Cerveille, Supreme	
	Strawberry Tartlets a la Mole	
	MARASCHINO PUNCH	
	Haunch of Venison, Suboise	
	Woodcock sur Canape, Currant Jelly	
HAZELNUT SALAD		SALAD A LA MEXICAINE
STEAMED PLUM PUDDING, HARD OR BRANDY SAUCE		
Home Made Mince Pie		Pumpkin Pie, Whipped Cream
PINEAPPLE JELLY, ALMOND WAFERS		
THANKSGIVING ICE CREAM		
Angel Food Cake	Fruit Cake	Chocolate Cream Cake
Malaga Grapes	Figs	Dates
		Persimmons
Assorted Nuts	Raisins	Confections
	Roquefort, Swiss or American Cheese	
	Water Crackers	
Older		Coffee

