



Menu

First Course

Soup à la Reine	Julienne Soup
Turbot and Lobster Sauce	Slices of Salmon à la Genévesé

Entrées

Croquettes of Leveret	Fricandeau de Veau
Vol-au-Vent	Sewed Mushrooms

Second Course

Fore-quarter of Lamb	Saddle of Mutton
Boiled Chickens and Asparagus Peas	
Boiled Tongue garnished with Tufts of Broccoli	Vegetables

Third Course

Ducklings	Larded Guinea-Fowls	Charlotte à la Parisienne
	Orange Jelly	Meringues
Ratafia Pudding	Lobster Salad	Sea-kale

Dessert



Menu

First Course

Ox-tail Soup	Crimped Salmon
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Entrées

Croquettes of Chicken	Mutton Cutlets and Soubise Sauce
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Second Course

Roast Fillet of Veal	Crown Roast of Pork
Boiled Capon	Vegetables

Third Course

Lobster Salad	Ginger Cream	Raspberry Jam Tarlets
Rhubarb Tart	Macaroni	

Dessert

