DINNER FOR THE DIRECTORS OF THE PHILADELPHIA & HAVRE DE GRACE TOW-BOAT CO.
DINNER
FOR THE DIRECTORS OF THE
PHILADELPHIA & HAVRE DE GRACE TOW-BOAT CO.
UNITED STATES HOTEL,
Philadelphia, January 29, 1850.
M. POPE MITCHELL.

BILL OF FARE.

FIRST COURSE.
OYSTER ON THE SHELL.

SECOND COURSE.
SOUP.
JULIENNE.

THIRD COURSE.
FISH.
BOILED ROCK, WITH ANCHOVY SAUCE.

FOURTH COURSE.
BOILED.
TURKEY, WITH OYSTER SAUCE.

BEEF TONGUES.
CORNED RUMP OF BEEF.
CHICKEN.

PIECES FROID.
POULES DES FINS GRAS, A LA PARISIENNE.
GALANTINE DE POULETS, A LA CREOLE.

ENTREES.
FILET DE BOEUF, PIQUE, SAUCE AU CHAMPAGNE.
CROQUETTES DE VOLAILLE, A LA CELESTINE.
RIS DE VEAU, GLACE, GARNI AUX EPINARDS.
GALANTINE DE AGNEAU, SAUCE TOMATE.
SUPREME DE VOLAILLE, A LA NOCPARELLE.
PERSLIX, AUX CHAMPIGNONS.
PIGEOUS, BRAISE, AUX OLIVES.

ROAST.
SADDLES OF MUTTON, WITH CURRANT JELLY.
TURKIES, WITH CRANBERRY SAUCE.
WESTPHALIA HAM, WITH CHAMPAGNE SAUCE.

CHICKENS.
SWEET POTATOES.
MASHED POTATOES.
HOMINY.
BOILED RICE.
PARSNIPS.
TURNIPS.

GAME.
CANVAS BACK DUCKS.
SADDLES OF VENISON, WITH CURRANT JELLY.
BLACK DUCKS.
RED DUCKS.
PARTRIDGES.
EGG HARBOUR TERRAPINS.
FRIED OYSTERS.
BAKED POTATOES.

Pastry & Dessert.
APPLE PIE.
CRANBERRY TARTLETS.
VANILLA ICE CREAM.
STRAWBERRY IC ICE CRAM.
MARRIAGE JELLY.
CHARLOTTE A LA RUSSE.

FRUIT.
APPLES.
ORANGES.
MALAGA GRAPES.
ALMONDS.
RAISINS.
ENGLISH WALNUTS.
SHERRIES.

COFFEE WITH ANCHOVY TOAST.
MARASCHINO.
CHOCOLATE.