



Alumni Dinner.

PARKINSON'S SALOONS.

November 16th, 1852.

BILL OF FARE.

First Course.

Green Turtle Soup,

Chicken Soup à la Itallienne.

Second Course.

Rock Fish, Caper Sauce,

Hallibut aspec d'Anchovy.

Third Course.

Boiled Turkey, Oyster Sauce,
Boullie de Bouf,

Boiled Fowls, Egg Sauce,
Leg Mutton, Lobster Sauce.

ORNAMENTAL DISHES.

Aspic of Chicken,
Jambon Truffe en Belvue
Mayonaise of Chicken,
Sandwiches à l'Anglaise,

Galantine de dinde,
Tongue en marinade,
Beef à la mode,
Mayonaise of Lobster,

Boar's Head, with Aspec Jelly.

ENTREES.

Sweet Breads en Arcade,
Mutton Chops, à la Soubise,
Fillet de Bouf à la Macedonie,
Chicken Fricassee à la Cardinal,
Fricandeau de Veau à la Financiere,

Vol au Vent des huitres.
Croquets de Vollaile.
Fried Oysters,
Maccaroni à la Itallienne.
Stewed Oysters.

Terrapins, Roast Ducks, Roast Chickens.

GAME.

Canvass Back Ducks,
Venison Steaks,

Partridges,
Pheasants.

VEGETABLES.

Potatoes à la Maitre d' hotel,
Cellery, Salad, Tomatoes, Homany.

Potatoes à la Lyonnaise.
Spinach, with poached Eggs.

PASTRY.

Charlotte Russe,
Lemon Pudding,
Meringues à la creme,
Iced Puddings à la Parissienne,
Vanilla Ice Cream,
Punch à la Romaine,

Meringues de Pommes,
Cocoanut Pudding,
Wafers,
Calves foot Jelly, with Grapes.
Pine Apple Ice Cream,
Ice à la Duchess.

DESSERT

Grapes, Almonds, App'les,

Oranges, Raisins, Walnuts,

COFFEE.