



GIRARD HOUSE.



Dinner to the
Directors of the Farmers' & Mechanics' Bank,

PHILADELPHIA, DECEMBER 10. 1852.

BILL OF FARE.

FIRST COURSE.
Oysters, on the shell.

SECOND COURSE.

SOUP.

Mock Turtle,

Julienne.

FISH

Salmon, Anchovy Sauce.

Rock, a la chambord.

RELIEVES

Boiled Leg of Mutton, with Turnips.

Sirloin of Beef, a la Goulard.

Turkey, with oyster sauce.

Hams and Tongues.

Ornament Chinese Tower.

COLD DISHES.

*Boned Turkey, with Jelly.
Jambon Histoire.*

*Bœuf a la mode, de corree.
Mayonnaise de Volaille.*

Lobs'er Salad.

ENTREES.

Ris de Veau, au petit pois.

Perdreux a la perigueux,

Pigeons a la Pomparielle.

Petit Pates aux huitres.

Cotelettes d'Agneau, sauce tomate.

Filet de Canvass Back, Gril'ees.

Supreme de Volaille, aux Truffes.

Croquettes a la Bechamele.

ROAST.

Turkey, with Cranberry Sauce.

Tenderloin of Beef, with Mushrooms.

VEGETABLES.

*Browned Potatoes.
Salsifis.*

*Tomatoes.
Asparagus.*

*Green Peas.
Celery.*

GAME.

*Saddle of Venison.
Pheasants.*

*Canvass Back Ducks.
Partridges.*

*Grouse. Snipe. Terrapin.
Fried Oysters.*

PASTRY.

Mince Pies.

Peach Pies.

Gooseberry Pies.

Jelly aux Champagne.

Chantilly Basket.

Maringues de Pomme.

Charlotte a la Russe.

DESSERT.

Bon Bous.

Orange Almonds.

Grapes.

English Walnuts.

Roman Punch. Rose Drops.

Fancy Cakes. Raisins.

Apples. Paper Shelled Almonds.

Lemon Ice Cream. Figs.

Coffee and Liqueurs.