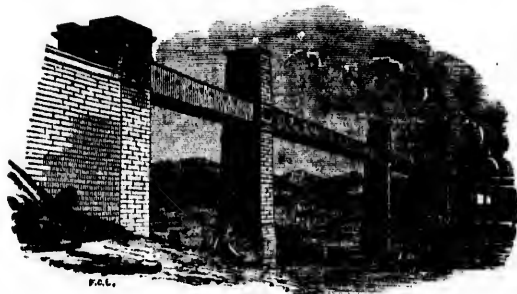


STEPHENSON DINNER.

TORONTO, C. W., 1853.



SOUP.

Turk. Mulligatawny. Vermicelli. Beshmell. Veg. Table.

FISH.

Hallibut. Salmon, (from Scotland). Cod. Hase.
Spanish Mackerel. Lobster Sauce. Soft and Hard Crabs. Oysters.

BOILED.

Haus. Tongue. Beef-a-la-mode. Lamb. Chickens.
Chickens. Colared Legout of Veal. Markineted Goose.

ROAST.

Beef. Saddle of Mutton. Turkey Puffets.

ENTREES.

Pigeon and Game.
Baked Pies,
Patties,
Vol-aux-Vents,
Consolides de Mouton,
Beef, (Olives),
Currie, (Ducks),
Haricots of Mutton,
Fricasseeux of Veal,
Lobsters,
Lobster Salad,
Colored Oysters,
Gracoles,
Stewed Giblets,
Savoury Jellies.

GAME.

Partridge. Woodcock. Partridge.
Turkey Puffets. Snipe. Quail.

VEGETABLES.

Cauliflower. Tomatoes. Stewed Cucumbers. Baked Potatoes.
Plain Potatoes. Rice. Pease. Beans, &c.

PASTRY.

Jellies. Blancmange. Fruit Tarts.
Plum Pudding. Cabinet Pudding. Puddings Souffles. Italian Cream.

DESSERT.

Oranges. Grapes. Melons. Pine Apples. Peaches.
Figs. Pears. Plums. Almonds. Raisins.
Fruites. Citrons. Choux-Choux. Ginger. Olives.
Ice-Creams. Chantilly Cakes. Filberts. Maccaroons.
&c. &c. &c.