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Halibut steaks, maitre d'hotel.

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Roast Beef. Boiled calves head.

Boiled Potatoes. Celery with cream.

Cabinet Pudding.

Apple tart. Custard.

Calves' Foot Jelly.

**MIKADO SOUP.**—Cut half of a breast of chicken, a quarter of a lb. of very lean veal, and a quarter of a lb. of lean mutton, into small dice shaped pieces, and put in a saucepan on a hot stove with two ounces of good butter. Cook for five minutes, stirring occasionally; then moisten with two quarts of good broth, adding a finely chopped, medium-sized onion, two tablespoons of diluted curry, and a bouquet. Season with a little salt and pepper, and after cooking for 30 minutes, add three tablespoons of raw rice, and cook again for 30 minutes. Skim carefully and serve very hot.

**HALIBUT STEAKS MAITRE D'HOTEL.**—Wipe well a two pound piece of Halibut, lay in on a dish, and season with salt and pepper, and two tablespoons of sweet oil. Roll it well and lay in on a double broiler; then place it on a brisk fire, and broil for 8 minutes on each side. Dress the fish on a hot dish, pour 1 gill of maitre d'hotel sauce over, and decorate with parsley greens.

**LAMB CHOPS A LA SIGNORA.**—Prepare six fine lamb chops and split through the centre—fill the insides with a fine Salpicon. Season with pepper and salt, close together, dip in beaten egg and bread crumb. Fry in clarified butter, and serve with a gill of hot montglas sauce, after arranging a curled paper on the end of each chop.

**SAUCE MONTGLAS.**—Cut into small pieces one ounce of cooked smoked beef tongue, one ounce of cooked chicken, two huffles and four mushrooms. Place all in a saucepan, with a wine glass of Madeira wine; place the pan on a brisk fire, and reduce for 5 minutes. Add half a pint of espagnol sauce, and one gill of Tomato sauce. Let all cook for 5 minutes and serve very hot.

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