

COMPANY DINNERS.

JANUARY.

Oysters on the Half Shell.
Julienne Soup.
Halibut a la Royale.
Roast Turkey, Cranberry Sauce.
Potatoes a la Duchesse. Celery.
Jugged Rabbit. Roast Beef.
French Beans Sautes. Salad.
Crackers and Cheese.
Mince Pie. Vanilla Cream. Fruit. Coffee.

FEBRUARY.

Oysters on the Half Shell.
Clear Vermicelli Soup.
Boiled Cod, Sauce Hollandaise. Stewed Pigeons.
Potatoes au Naturel. Green Peas.
Roast Duck. Filet de Boeuf. Celery, Stewed.
Salad.
Cheese and Wafers. Cabinet Pudding.
Tutti Frutti Cream. Fruit. Coffee.

MARCH.

Roman Punch.
Mock Turtle Soup.
Oyster Pie. Smothered Chicken. Green Peas.
Celery.
Venison Steaks. Beef a la Mode de Rome.
Lettuce Salad. Baked Tomatoes.
Crackers and Cheese. Sliced Apple Pie.
Turret Cream. Fruit. Cafe Noir.

APRIL.

Oysters on the Half Shell.
Ox-Head Soup.
Baked Shad. Fete of Sweetbreads.
Spinach and Eggs. Whole Bermuda Potatoes.
Snipe on Toast. Celery.
Boiled Leg of Mutton, Caper Sauce. Salad.
Scalloped Cauliflower.
Bird's Nest Pudding. Lemon Ice.
Fruit. Coffee.

MAY.

Clear Soup.
Boiled Bass, with Mushrooms. Roast Sweetbreads.
Bermuda Potatoes, au Naturel. Green Peas.
Broiled Squabs. Roast Lamb, Mint Sauce.
Asparagus on Toast. Tomato Salad.
Strawberry Short-Cake and Cream.
Chocolate Blanc-Mange. Fruit and Ices.
Coffee.

JUNE.

Roman Punch.
Green Pea Soup.
Boiled Salmon. Lamb Chops.
Potatoes a la Louise. Stuffed Tomatoes.
Smothered Chickens. Langue de Boeuf.
Asparagus on Toast. Green Peas.
Snow Custard. Ices. Fruit and Dessert.
Strawberries. Coffee.

JULY.

Consomme Soup.
Broiled Spanish Mackerel. Fried Chickens.
Raw Cucumbers. Salad.
Salmi of Ducks. Beef a la Mode.
Boiled Corn. New Potatoes.
Cream Raspberry Pie. Self-Freezing Ice-Cream.
Crackers and Cheese.
Fruit. Coffee.

AUGUST.

Mrs. B's Corn Soup.
Fillets of Halibut, with Potatoes.
Dijon Pate. Devilled Tomatoes.
Broiled Woodcock. Broiled Chicken and Tongue.
Green Peas. Stuffed Egg-Plant.
Peach Leche Crema. Melons. Cakes and C' sses.
Ices. Coffee.

SEPTEMBER.

Raw Oysters.
Taploca Soup.
Baked Blue Fish.
Casserole of Rice, with Chicken and Tongue.
Potatoes au Maitre d'Hotel. Devilled Crabs.
Mock Quail. Roast Lamb.
Spinach a la Crema. Salad. Cream Squash.
Diplomatic Pudding. Peach Ice Cream.
Coffee. Fruit.

OCTOBER.

Raw Oysters.
Mock Turtle Soup.
Oyster Pate. Fricassee of Calfs Tongue.
Salad. Potatoes a la Parisienne.
Chickens and Mushrooms.
Roast Beef and Yorkshire Pudding.
Cauliflower au Gratin. Sweet Potatoes.
Amber Pudding. Drunken Dominic.
Fruit. Ices, Nuts and Raisins. Cafe Noir.

NOVEMBER.

Roman Punch.
Chicken and Cream Soup.
Panned Oysters. Lamb Chops, Breaded.
Celery Salad. Baked Tomatoes.
Fricassee of Grouse. Roast Saddle of Mutton.
Potatoes a la Duchesse. Salsify Saute.
Crackers and Cheese. Apple Meringue Pie.
Chocolate Tartlets. Fruit and Ices.
Coffee.

DECEMBER.

Oysters on the Half Shell.
Mock Turtle Soup.
Lobster Croquettes. Stewed Pigeons.
Potatoes a la Lyonnaise. Cheese Fondue.
Roast Haunch of Venison.
Boiled Beef Tongue, Sauce Piquante.
Sweet Potatoes. Oyster Salad.
Macaroni a la Crema.
Mince Pie. Cabinet Pudding. Fruits and Ices.
Cafe Noir.