DELMONICO'S
A Century of Splendor

BY
LATELY THOMAS

Illustrated with Photographs

HOUGHTON MIFFLIN COMPANY BOSTON
1967
Lorenzo the Great

Poulet aux Turbot, aux Petits Pois
Petites Pâtes à la Bechamelle
Ragoût de Térine
Pâtes de Poulet aux Truffes
Pigeons aux Petits Pois
Epaule d'Agneau, à la sauce Tomate
Rognons de Veau, sautées, au vin de Madère
Côtelettes de Mouton, grillées, au jus
Pâtes des Pigeons aux Truffes
Pigeons sautés au champignons

Turben Chicken with Green Peas
Small Gravy Patties
Stewed Terrapin
Chicken Patties with Truffles
Stewed Pigeons with Peas
Shoulder Lamb with Tomato Sauce
Veal Kidneys with Madeira Wine
Mutton Chops, bread-crumbed, with gravy
Pigeon Patties with truffles
Stewed Pigeons with mushrooms

Third Course

Game

Roast Canvas Back Ducks
Roast Wild Turkeys stuffed with Truffles

Roast Bear
Roast Saddle Venison

Fourth Course

Pastry

Cranberry Pies
Mince Pies
Jelly Puffs
French Puffs
Plum Puffs
Apple Puffs

Charlotte Russe
Blanc Mange, rose color
Almond Blanc Mange
Madeira Jelly
Ice Cream
Plum Puddings, blazing

Pyramids

Ornamented Pyramids
Chrystallized Candy
Cocoanut Candy

Spanish Macaroni
Jumble Macaroni
Temple Pyramids

Fifth Course

Fruit

Apples
Oranges
Almonds
Figs

Hickory Nuts
Raisins
Prunes
Madeira Nuts
When Dickens Ate Crow

BILL OF FARE

Dinner in Honor of
Charles Dickens, Esquire

At the City Hotel, New York, on Friday, February 18, 1842

First Course

Soups
Potage à la Tête de Veau
Potage à la Julienne
Potage aux Huîtres

Fish
Boiled fresh Trout
Boiled Bass, caper sauce
Broiled fresh Shad, à la Met d'Hôtel

Second Course

Cold Dishes
Boned Turkey in jelly
Boned Chicken, Grenade, in jelly
Oysters, aspic in jelly
Chicken Salad
Ornamented Westphalia Hams
Hare Patties

Roasts
Roast Sirloin Beef
Roast Saddle Mutton
Roast Goose
Roast Veal
Roast Larded Turkeys
Roast Capons

Boiled
Boiled Leg of Mutton, caper sauce
Boiled Turkey, oyster sauce
Boiled Chicken, celery sauce
Boiled Fresh Rump-Beef, pickle sauce
Boiled Beef à la Mode
Stewed Terrapin

Entrées

Jardiner de Gibier
Timballe de Pouleter
Macaroni à la Italienne
Vol-au-Vent, aux Huîtres
Riz-de-Veau, l'Oseille
Filet de Boeuf, piqué à la sauce Tomate
Croquette de Volaille
Canard aux Olives
Fricandeau à la sauce Tomate

Jardiner with Game
Tamball with Chicken
Macaroni, Italian style
Oyster Pies
Larded Sweet Bread with Sorrel
Larded Fillet Beef
with Tomato sauce
Chicken Croquettes
Ducks stewed with Olives
Fricandeau with Tomato Sauce