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# DELMONICO'S

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## *A Century of Splendor*



BY

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Illustrated with Photographs

HOUGHTON MIFFLIN COMPANY BOSTON  
1967

*Lorenzo the Great*

Poulet aux Turbot, aux Petits Pois	Turben Chicken with Green Peas
Petites Pâtés à la Bechamelle	Small Gravy Patties
Ragoût de Terine	Stewed Terrapin
Pâtés de Poulet aux Truffles	Chicken Patties with Truffles
Pigeons aux Petits Pois	Stewed Pigeons with Peas
Epaule d'Agneau, à la sauce Tomate	Shoulder Lamb with Tomato Sauce
Rognons de Veau, sautées, au vin de Madère	Veal Kidneys with Madeira Wine
Côtelettes de Mouton, grillées, au jus	Mutton Chops, bread-crumbed, with gravy
Pâtés des Pigeons aux Truffles	Pigeon Patties with truffles
Pigeons sautés au champignons	Stewed Pigeons with mushrooms

*Third Course**Game*

Roast Canvas Back Ducks	Roast Bear
Roast Wild Turkeys stuffed with Truffles	Roast Saddle Venison

*Fourth Course**Pastry*

Cranberry Pies	Charlotte Russe
Mince Pies	Blanc Mange, rose color
Jelly Puffs	Almond Blanc Mange
French Puffs	Madeira Jelly
Plum Puffs	Ice Cream
Apple Puffs	Plum Puddings, blazing

*Pyramids*

Ornamented Pyramids	Spanish Macaroni
Chrystallized Candy	Jumble Macaroni
Cocoanut Candy	Temple Pyramids

*Fifth Course**Fruit*

Apples	Hickory Nuts
Oranges	Raisins
Almonds	Prunes
Figs	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 Poulette  
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