



L. 2. 52

MENU.

Saddle Rocks on Half Shell.
Celery.

POTAGES.
A la Tortue.

POISSONS.
Truite Saumon, Sauce aux Capres.
Pommes de Terre, à la Parisienne.
Petits Pois.

HORS D'ŒURVES.
Petits Pâtés de homards.

RELEVES.
Capon and Rice.

PARFAIT AMOUR PUNCH.

ROTI.
Beef, with Yorkshire Pudding.
Turkey, Cranberry Sauce.

Asperges, à la Sauce Blanche. Haricots verts.

COUVERTS ORNAMENTALS.
Tête de Sanglier. Jambon Boulli.
Langues d'Agneau marinées. Pate de Gibier.

ENTREES.
Perdreux en Salmis aux Truffes.
Filets de poulets Sautés, au Champignon.

GAME.
Broiled Quail, with Water-Cresses.
Wild Turkey, with Currant Jelly.
Saddle of Black Tail Deer.
Partridge, Bread Sauce.

MAYONNAISE.
Chicken. Lettuce. Lobster.

DESSERT.
Pudding aux Prunes.
Pain de la Mecque. Charlotte Russe.
Meringue tartlets Hérisson.
Gelée de Pieds de Veau au Vin de Champagne.
Tarte aux Groseilles Verts.
Ice Cream panachée.

After Dinner Coffee.

COMPLIMENTARY DINNER

—TO THE—

Honorable David Rumsey,
Upon his retirement from the Bench, by the
Bar of Monroe County,
AT THE OSBURN HOUSE,
Rochester, N. Y.

Friday Evening, December 31, 1880.