

# NEW YEAR'S DINNER AT THE TELLER HOUSE

CENTRAL CITY, COLORADO, S. E. BUSH, PROPRIETOR  
January 1<sup>st</sup>, 1873

## Dinner Bill of Fare

### SOUP

Prince Edward's Island Oyster.

Mock -turtle, a la Delmonico.

### FISH

Fresh C. Bass, Baked Shrimp Sauce.

Fresh Boiled Mackinaw Trout, a la d'Orleans.

### BOILED

Leg of Southdown Mutton with Capers.  
Boiled Capons, Oyster Sauce, Phillep's New Sugar Cured Ham.  
Wm. Otterbach's Premium Corn Beef, Chicken, Celery Sauce.  
Buffalo Tongue, Tomato Sauce, Fresh Pork with Turnips.  
Domestic Turkey with Pickled Pork, Egg Butter Sauce.

### GAME

Quail with Butter Sauce.  
Mallard Duck with Apples.  
Blue Wing Duck, Dish Gravy.  
Mountain Grouse, Apple Sauce.  
Prairie Chicken with Drip Gravy.  
Saddle of Antelope with Clove Sauce.  
Haunch of Venison with Currant Jelly.  
Hump of Buffalo Calif. Cranberry Sauce.  
Wild Turkey Stuffed, Potato Force-meats.  
Rocky Mountain Black Beat, Cranberry Jelly.

### ROAST

Wm. Otterback's Christmas Premium Loin of Beef.  
Black Tail Deer, Currant Jelly. Goose with Onion Dressing.  
Stuffed Turkey with Oyster Dressing. Pork with Apple Sauce.  
Rib of beef with Horseradish, Loin of Veal, Brown Sauce.  
Philip's Sugar Cured Ham, Mumm's Champagne Sauce.  
Rib of Spring lamb, Southdown Mutton.  
Spring Chicken, Herb Dressing, American Style.  
Cinnamon Bear, Buffalo, Brown Sauce.

### COLD MEATS

Sugar Cured Ham.  
Pressed Corn beef.  
Head Cheese.

Spiced Tongue.  
Roast Beef.  
Pig's Feet.

Boiled Mutton.  
Loin of Pork.  
Chicken.

### ENTREES

Small Patties, Garnished with Oysters.

Minced Ham on Sipets, de Poache.  
 Giblets of Spring Chicken, a la Francais.  
 Veal Sweet-breads, Saute, Tomato Sauce.  
 St. Croix Rum Omelette, du Homard.  
 Timbale of Italian Macaroni, a la Parisienne.  
 Broiled Quail on Anchovy Toast, Piquant Sauce.  
 Venison Cutlets, Garnished with Force-meat Balls.  
 Escolloped Saddle Rock Oysters, N. Orleans Style.

### VEGETABLES

Fried Potatoes.	Boiled Rice.	Stewed Carrots with Cream.
Steamed Potatoes.	Green Corn.	Saur Kraut with Spec.
Mashed Potatoes.	Sweet Peas.	Stewed Tomatoes.
Baked Potatoes.	Cold Slaw.	Fried Parsnips.

### COLD ORNAMENTED DISHES

Buffalo in Aspic Jelly.  
 Oysters in Pyramids of Jelly.  
 Portland Lobsters in White Vinegar.  
 New Sugar Cured Ham, a la Glace.  
 Pig's head Cheese in Transparent jelly.  
 Boned Turkey, Pork Force-meats with Jelly.  
 Pressed Corn beef, Garnished with Aspic Jelly.

### RELISHES

Halford Sauce.	Mixed Pickles.	Tomato Catsup.
Chow Chow.	French Mustard.	C. T. Horseradish.,
Cold Slaw.	Pepper Sauce.	Pickled Cauliflower.
Cumberland Sauce.		New York Cheese.
		Pickled Cucumbers.

### SIDE DISHES

Chicken Salad en Mayonnaise.	Lobster Salad, a la Teller House.
German Salad, a la Italian.	Potato Salad, a la Irlandaise.

### PUDDING

Baked Custard, Vanilla Flavor.  
 Steamed English Plum Pudding, Brandy Sauce.  
 Baked White Coconut Pudding, with Pineapple Sauce.

### PASTRY

Teller House lemon Pie.	Boston Minced Pie.	Green Apple Pie.
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### SMALL PASTRY

Strawberry Tarts.	Egg Kisses.	Almond Cake.
Boston Cream Cakes.	Almond Confections.	Tipsey Snaps.
French Peach Puffs.	Rose Drops.	Brandy Snaps.

### ORNAMENTED

Teller House in Sugar, Illuminated with Central Gas.	
Coconut Carmels, en Pyramide.	Fruit Cake Pyramide.
C. C. Rail-road Train, Car-load of Sweetmeats.	Charlotte Russe.

Crystal Lake of Calf's Foot Jelly.  
Almond Macaroons en Pyramide.

Charlotte Francais.  
Molded Jellies.

### ICES, CREAMS, JELLIES

Strawberry Ice Pudding, style Soyer.      Lemon Ice Cream.  
French Biscuit Glace.      English Trifle.      Lemon Snow.  
Champagne Glace.      Brandy Jelly.      Pineapple Jelly.

### DESSERT

Paper Shell Almonds.      English Walnuts.      New England Chestnuts.  
Texas Pecans.      Filberts.      New West India Oranges.  
Seckle Pears      Jargonelle Pears.      Geniten Apples.  
Wine Sap Apples.           Chocolate Cream Drops.  
Malaga Raisins.           Bon Bons.  
Western Reserve Cheese.           Kiss Lozenges.  
Arabian Gum Drops.      Cocoa      Peppermint Lozenges.  
Chocolate.      Wintergreen Lozenges.      Wine Bean Drops.  
Green Tea.      Black Tea.      Java Coffee.      French Coffee.

## WINES and LIQUORS A HAPPY NEW YEAR

### CHAMPAGNE

L. R. Cabinet.....Quarts \$5.00  
Heidsieck.....Quarts 5.00  
Krug & Co. ....Quarts...5.00  
Private Cuvee.....Pints 3.00  
Imperial.....Pints 3.00  
Imperial Cabinet.....Pints 2.50  
Sillery Mousseux.....Pints 2.50

### CLARET

St. Julien.....Quarts 2.00

### SHERRY

P. Mintum.....Quarts 3.00  
Fine Old Azure.....Quarts 3.00

### WHISKEY

Lair's Old Bourbon.....Pints 2.00  
Rye Whiskey.....Pints 2.00

### BRANDY

Pellvoissin.....Quarts...5.00  
Fine Old Cognac.....Quarts 5.00  
Seignette.....Quarts 4.50

### PORT WINE

Louis Cortoza.....Quarts 3.00

### ALE and PORTER

Bass.....Pints .75  
Allsopp's.....Pints .75  
Mc Ewen's.....Quarts 1.50  
Guinness Stout.....Pints .75  
Ale and Porter per glass..... .50

### NATIVE WINES

Ive's Seedling.....Quarts 2.50  
Sweet Isabella.....Quarts 2.50  
Ohio Catawba.....Quarts 2.00  
Jersey Cider.....Pints .75

### RHINE WINE

Niersteiner.....Quarts 2.00

Waiters are provided with wine cards