

**BANQUET AT HOTEL WINDSOR,**  
Sunday evening, November 9, 1879.

**COMMITTEE OF ARRANGEMENTS;**  
**I. H. KAMAK, L. LINDAUER, A. BAER**



**OYSTERS**

Raw, select    Stewed in Milk    Fried

**FISH**

Fillet of Sole, Sauté au Gratin  
Lake Erie White à la Jélée

**PIÈCES FROID**

Cutlets de Françipani, with French Peas  
Sweet Breads Larded with Champignon Sauce  
Arcade d' Volaille, Sauce à la Jardinière  
Vol au Vent of Game à la Dauphin  
Croquette of Rice à la Royal  
Breast of Prairie Chicken Sauté à la Chevellier  
Tenderloin of Beef Larded with Mushrooms  
Loin of Buffalo, Cranberry Jelly

**ORNAMENTAL DISHES**

Boned Turkey à la Withard  
Buffalo Tongue à la Harafine  
Westphalia Ham Garnished with Jelly  
Veux Sauté Boned à la Martel

**SALADS**

Chicken à la Mayonnaise d'Russia  
Salade à la Alma with Herbs  
American Salad

**VEGETABLES**

Baked Potatoes    Lima Beans    French Peas  
Asparagus    Cream Corn

**ORNAMENTAL PIECES**

Fruit Cake    Pound Cake    Lady Cake  
Citron Cake

**PASTRY**

Golden Cake    French Kisses    Jelly Roll  
Wafer Jumbles    Boston Cream Puffs  
Queen Drops    Small Pound Cakes  
Spiced Nuts

**CREAMS AND JELLIES**

Madeira Wine Jelly    Brandy Jelly  
Lemon Jelly  
Strawberry Ice Cream    Roman Punch Frozen  
Charlotte de Russe

**FRUITS**

Apples    Grapes    Figs    Nuts  
Black Tea    Green Tea  
Mocha Coffee    Champagne    Chocolate

**Translations and Notes**



**OYSTERS**

[Definitely not Kosher!]

**FISH**

Sautéed fillet of sole with a crust of grated parmesan and bread crumbs  
Lake Erie White fish in aspic (should be spelled "Gelée")

**Refrigerated Dishes**

Frangipani: possibly a small lamb chop coated with forcemeat (meat/fat mixture finely ground)  
French peas (see vegetables)  
Veal thymus gland larded and roasted with a rich champignon mushroom sauce  
Chicken fillet with a small mound of vegetables and brown butter (should be Arcade de Volaille)  
Wild game in a cream sauce inside a cylinder shaped hollow puff pastry (Dauphin: unknown)  
Cooked rice shaped into fingers, coated, and deep fried (Should be spelled Royale)  
Sautéed prairie chicken (grouse) breast served on toasted bread, garnished with a ragoût of cock's  
combs and chicken livers and finished with a cream sauce (Should be Chevalière)  
Beef tenderloin with a rich mushroom sauce  
Buffalo loin (sirloin?) with cranberry sauce

**Decorated DISHES**

Boneless turkey (Withard: unknown)  
Buffalo tongue (Harafine: unknown)  
Westphalia ham (cured, raw ham from West Germany served lean)  
Boneless veal, sautéed (Martel: unknown) (Should be spelled Veau)

**SALADS**

Cold Russian salad of shredded chicken with potatoes & pickles in mayo (Salade à la Russe)  
Alma: Lettuce & celery hearts with grapefruit pulp, walnuts, and herbs  
A raw salad likely of lettuce and some assortment of vegetables

**VEGETABLES**

French peas (green peas cooked with butter and parsley, emulsified with more butter)  
Since asparagus grows in the spring, this is likely canned  
Cream Corn, or creamed corn, partially puréed and cut corn in a heavy cream sauce  
(All these vegetables, except potatoes, were likely canned since they would be out of season.)  
Canned food products were very fashionable in 1870s, not to mention at a premium price.)

**Decorated Dishes** (cakes in this case)

Lady cake (a cake of butter, sugar, ground almonds, rum, flour, and whipped egg whites baked in  
a slow oven and iced with Royal Icing, whipped egg whites with sugar and flavoring.)  
Citron Cake (lemon cake)

**PASTRY**

Golden "yellow" cake (likely layered and frosted)  
French Kisses, flavored meringue candy, usually star shaped  
Jelly Roll, thin pan cake coated with fruit jelly, rolled into a log, dusted w/ powdered sugar  
Wafer Jumbles, rich sugar cookie made into small rings or S shapes and coated with sugar  
Boston Cream Puffs, Similar to an éclair, but round with cream filling and chocolate glaze  
Queen Drops, likely a delicate cup cake sized cake flavored with rosewater and currants  
Spiced nuts, Mixed nuts coated with a sweet glaze of cinnamon and other spices

**CREAMS AND JELLIES\***

Madeira is a Portuguese wine from the Madeira Islands, made into a jelly  
Roman Punch Frozen (lemon, orange, champagne, and brandy punch made into a sorbet.)  
Charlotte de Russe (raspberry purée in a whipped gelatin with a ladyfinger crust)

\*Jellies are made with a flavor (or fruit purée), sugar, and pectin

**FRUITS**

Figs: These could be fresh or dried  
Nuts: Most likely almonds, filberts (hazelnuts), Brazil nuts, and pecans  
Black Tea, Green Tea: These are hot teas  
Mocha Coffee: Mocha (or Mokha) is a port town in Yemen, that exported a small, round bean  
thought to have a chocolate-like flavor. This is not the chocolate caffè latte known today.  
Champagne: a sparkling wine only from the Champagne region of France  
Chocolate: Refers to a hot chocolate drink