

DELMONICO'S

A Century of Splendor

BY
LATELY THOMAS

Illustrated with Photographs

HOUGHTON MIFFLIN COMPANY BOSTON
1967

CARTE

13 11

RESTAUBANT PBANÇAIS

DES

FRÉRES DELMONICO,

4 CORNER OF

BEAVER, WILLIAM, AND SOUTH WILLIAM STREETS,

Manda America

T& c, wood; s2ationers, 18 wall street; 1838.

CARTE

DU

RESTURANT FRANÇAIS, DES Frères DELMONICO,

CORNER OF

Beaver, William and

__Streets,

MINAZAOBIZ.

| POTAGE | S. | | 8. | d. | soups. |
|---|------|-----|---------|----|---|
| Consommé Potage Julienné . " au vermicelli " au macaroni " au pain . | • | | ///// | | Broth Vegetable Soup Vermicelli do Macaroni do Bread do |
| " nux choux " au riz ." " nux huttres " à la purée " Conti . " de tortue . " de santé . | | | 1121121 | * | Cubbage do Rice do Oysters do Purée do Conti, do Turtle do Diet do |
| HORS D'ŒV | RES. | • | | | SIDE DISHES. |
| Saucisses " à la Chipolate | | | | | Sausages Chipolata sausages |
| Baucisson de Lyon Boudin noir Chon mariné | • | • • | | 6 | Lyons sousnge Black Pudding Pickled tunny fish |
| alade de Laitue . | | | / | | Salad of lettuco |

SIDE DISHES.

HORS D'EVRES. Celery salad Salade de céleri Anchovies salad " d'anchoix Lobster salad " d'homard Boiled lobster Homard au naturel Fricasseed lobster " à la maître d'hotel Mayonnaise of lobster en mayonnaise . Sardins with fresh oil Sardines à l'hulle . . Call's head with pep. and vin. Tôte de veau à la vinnigrette. Lamb's tongue pickled Langue de mouton marinée . Lamb's kidneys broiled Rognons à la brochette . " " Champagne sauce au vin de Champagne Virginia ham boiled Jambon de Virginie " de Bayonne " de Mayence Bayonne do Westphalia do do Fried ham and eggs frit aux œufs Sour krout with bacon Choux-croute au petit salé " " with sausages · " gurnie . Artichokes with pop. and vin. Artichaux à la poivrade Radis . . . Radishes Beurre Butter Huitres fraiches Raw OYSTERS Fried do frites Stewed do à la pouletto . Stewed with parsley do aux fines herbes . Coquille d'huitres Oysters scolloped in the shell ENTRÉES DE BŒUF. BEEF. Bouf an naturel . Boiled beef, plain " aux choux . with cabbago aux légumes with vegetables aux cornichons with pickles aux tomates lomata sauce aux haricots with beans aux épinards with spinage à la royale . royal fashion à la bourgeoiso . family fashion à la sauce piquante f u with sour snuce à l'oscille . with sorrel ", à l'Italienne. Italian fashion 3 à la mode de ; : Beef a-la-mode Beef-steak au naturel . . Beef steak aux pommes de terre with potatoes -

| 1 | | BEEF. |
|-------------------------------|---------------------|--|
| ENTREES DE BŒUF, | , a, j d. | Beef-steak with pickles |
| Beef steak aux cornichons | | " with anchovy sauce |
| " au beurro d'anchoix . | | with tomata sauce |
| " à la sauce tomate. | | Montigny fashion |
| n à la Montigny | | with vegetables |
| aux légumes | | American beef-steak . |
| Beef steak Américain | | Tender-loin with sauce |
| Filet de bœuf, sauté | | with olives |
| " " aux olives | 1 | with tomata sauce |
| a ux champignons | 0 | with mushrooms |
| " " au vin de Madèro . | | " with Madeira sauce |
| Entre côte de bouf à la sauce | 12 | |
| Langue de bouf à la sauce | 1 | Beel's tongue with sauce |
| . Langue de bout a m sauco | | 7771.7 |
| ENTRÉES DE VEAU. | | VEAL. |
| Filet de veau | | Fillet of veal |
| Poitrine de veau à la sauce | . | Breast of veal with sauce |
| " " farcie | - | " " stuffed |
| Tendon de veau aux légumes | $\cdot \mid \ \mid$ | Tendon of veal with vegetables |
| Veau à l'Impériale | 1 | Veal dressed Imperial fashion |
| " à l'Impératrice | 1 | " Empress fashion |
| u à la bourgeoise | . / | Tathing lustress |
| Cotelette de veau panée | · // | Veal cutlet, breaded " " with truffles |
| anx truffes. | . // | " with trulles |
| " " nux champignon | | " in paper |
| a " en papillote | ·KI | " " with Robert sauce |
| a ha sauco Rober | | " with gravy |
| " sautée dans sa glac | c | Veal with white sauce |
| Blanquette de venu | · K K | " Perigueux fashion |
| " à la Perignoux | لا | Veal scolloped |
| Escalope de veau | | Fricando of veal with gravy |
| Fricandeau au jus | | " with spinage |
| u nux épinards . | . 6 | " with sorrel |
| " à l'oscille | | Carbonade of yeal |
| Carbonade de veau | | with green peas |
| " aux petits pois | . 4 | with herbs |
| aux fines herbes . | | Veal sweetbread, larded |
| Ris de venu piqués | | with sorrel |
| a a l'oseille | 2 | financier fashion |
| " à la financière . | 12 | with mushrooms |
| aux champagnons | 120 | with truffles |
| 4 aux truffes . | .4 | Attraction A |

ENTRÉES DE VEAU. VEAL. Veal sweetbread, with tomata sauce Ris de veau à la sauce tomate a la St. Cloud . 66, ** St. Cloud fashion " " Coquille de ris de veau. scolloped in the shell Call's liver with Italian sauce Foie de veau sauté à l'Italienne à la Provençale " with Provingale do 86 . " family fashion à la bourgeoise Hatelet of liver Hatelet desoie de veau Tête de venu à la poulette Calf's head fricasseed " " with mushrooms " aux champignons " en tortue . " Mock turtle Oreille de veau frite . Call's car, fried " " farcio . G stuffed Calf's brains, fried Cervelles de veau frites . в " en marinado pickled " à la maître d'hôtel fricasseed -" * 1 au beurre noir . with black sauce Veal pie Vol au vent garnie " de cervelle à l'Allemande Brain patty, German fashion Pâté de quenelle chaud . . . Hot grenelle pie ENTRÉES DE MOUTON. MUTTON AND LAMB. Poitrine de mouton au naturel Breast of mutten plain " å la St. Menéhould 66 " St. Menehould fashion " aux légumes " with vegetables Filet de mouton mariné Tenderloin of mutton pickled Pieds de mouton furcis, Feet of mutton, stuffed Mouton:braisé Mutton braisé Cotelette de mouton, nature . Mutton chops, plain . " " i d la eauce " with sauce sautée aux truffés " à la minuté 66 with truffle sauce , " broiled " . " à la Jardinière Jardineer fashion " en papillotte . in paper " A l'Imperatrice " empress fashion Cotelette d'agneau i Lamb chop Poitrine dinguena Breast of Lamb Lamb scolloped Balotines d'agneau Lambs meat balls, with gravy Ris d'agneau gluce

" pour troffes

Citizat driv

a en a la financière .

Lamb sweetbread with jelly

r de

a " with troffles

financier fashion

| ENTRÉES DE VOLAILLE. | | | POULTRY, THYER |
|---------------------------------|------|------------|--------------------------------------|
| Poulet sauté | 8. |] d. | 1 |
| - | 5 | 1 . | Chicken with sauce |
| " sauté à la Marengo | 3 | 1 | " with Marengo sauce |
| " au riz | 2 | Ψ. | " wite truffles |
| " à la financière . | 3 | | " with rice |
| " à la Lyonnaise | 3 | | " financier |
| " à la Turiare | 3 | 1 | 4 Lyons fashion . Acc |
| a la Turiare | 3 | | " Tartar do |
| à la Provençale | 13 | 5.4 | " Italian do |
| " à la reine au blanc | 1 | O | " Provengal do |
| Escalope de filet de volaille | 3 | 1, | Breast of chicken, Queen's sauce |
| Cuisse de poulet en papillotte. | 3 | | Fillet of chicken, scolloped |
| Galantine de volaille | | 6 | Leg of chicken in paper |
| " " aux truffes | 2 | 8 | Galantine, or boned chicken, cold |
| Suprême de volaille | 1 | ٦, | " with truffles |
| | 3 | ♥. | Supreme of chicken |
| " aux truffes | 2 | TE . | " with truffles |
| Capilotade de volaille | | Ş . | Capilotade |
| Pâté de volaille | 2 | | Chicken pie |
| " aux trunes | 1 | 34°. | " with truffles- |
| Coquille de filet de volaille | 3 | 3. | Fowl scolloped |
| " aux troffes | 0 | ٠, | " " with truffles |
| " " aux champignons | محما | 6 | " with mushrooms |
| Fricassée de poulet garnie | .3 | | Fricasseed chicken |
| Filet de poulet à la bigarruro | | | Fillet of fowl with mixed sauce |
| Fritot de poulet | 3 | - | Fried chicken |
| Croquette de poulet | | | Chicken forced-ment balls |
| Balotines de volaille | 5 | | Chicken balls |
| Mayonnaise de volaille | کی | | Chicken moyonnaise |
| Salade de volaille | 7 | 0 | Chicken salad |
| Marinade de volaille | | | Pickled chicken |
| Vol au vent à la financière | | 1 | Chicken pie financier |
| ue met de voixme | 2 | ۲. | Pie of chicken fillet |
| " de volaille aux trufies | 1 | | Chicken pie with truffles |
| " aux champignons . | 2 | | " " with mushrooms |
| Petits Patés salpiquants | 4 | 7 | Little pies, seasoned |
| " " à la Bechamelle aux truffs | | | " with truffles |
| Chapon au gros sel | ` | | Boiled capon Paragraphy |
| " nu riz glacé | • | , | " " with jelly and rice |
| Cuisse de dindon grillée | ١, | | Leg of turkey, devilled in the house |
| Canard aux olives | 4 | | Duck with olives |
| aux navets | ų, | | * with turnips |
| Petits asqics à la moderne | | | Small aspicks modern fashion |
| 2 | | ' | Small ashieve madely 1880100 |

The second secon

POULTRY.

ENTRÉES DE VOLAILLE. Pigeon with green peas Macedonia or jumble Pigeon aux petits pois en Macédoine . Stewed pigeon Compote de pigeon Crapodeen pigeon Goose liver pie of Strasburg Pigeon en crapaudine . Paté de foie gras de Strasbourg GAME. ENTRÉES DE GIBIER. Partridge with cubbage. Faisan aux choux . with jelly à la gelée with sauce sauté fillet with sauce Filet de faisan sauté scolloped Coquille de faisan in salmee Salmi de faisan . Forced-meat balls of pheasant Croquette de faisan Crapodeen partridge Faisan en crapaudine . Supreme of partridge Supreme de faisan Quail with lettuce Caille aux laitues . with pureo à la purée Crapodeen quail en crapaudine . Game pie with truffles Paté de gibier aux truffes Woodcock salmee Salmi do becasse : . Wild duck salmee Canard sauvage en salmi Welsh rabbit Fromage de gibier Venison chop Cotelette de chevreuîl tenderloin Filet de chevreuil steak Beefsteak de chevreuil scolloped Coquille de chevreuil . Hare stewed . Civet de lièvre Young Rabbit with sauce Lapreau sauté ROASTS. Roast beef Rosbif . Tenderloin of beef roasted Filet de bouf piqué. Short rib of beef roasted Aloyau de bœuf ... Roast veal Breast, of veal roasted Poitrine de veau : Roast leg of mutton Gigot de mouton . t. 4 lamb Agneau " venison Chevreuil Salesta A Late CH. At 3 " chicken Roast turkey

the sail against the said the

S FOROXSTS PALKE KOTS. Roast duck Canard " canvass-back duck Canard au dos de canevas . " pigeon . Pigeon de volière " 46 wild pigeon sauvage . quail . Caille pheasant or partridge Faisan . . . Guinea fowl Pintarde . . woodcock Becasse : snipo Becassine . . . plover Pluvier doré . FISH. ENTRÉES DE POISSON. Sheepshead boiled, with sauce Sheepshead à la sauce . Blackfish boiled with sauce Poisson noir à la sauce . u stewed . " en matelotte Turbot with sauce Turbot à la sauce . q pie Rissole q are a unit Vol au vent de turbot ... Rissole Salmon boiled, with oil Saumon au bleu à l'huilo " with caper sauco " sauce aux captes ... " , Genoese fashion à la Genoise " pickled . , en marinade Salmon pie Vol au vent de saumon . Ray with sauce Raye à la sauce " with black sauce With Direct on the Streaked bass with sauce " au beurre noir Basse tayée à la sauce . Codfish, Provengal fashion Morue à la Provençale. " Flemish fashion
" with black sauce à la Flamande au beurre noir . with caper sauce sauce aux cântes Shad, with sorrel Alôse à l'oscille Fried shad Tonsted shad frite 16 nu gratin . . . Shad with butter sauce sauce au beurre Mackerel fricasseed Maquereau à la maitre d'hôtel with black sauce au beurre noir Fried whiting Merlan frit 🖘 😘 Toasted whiting " au gratin il Sole frite Sole with caper sauce .. " sauce aux captes '. \$1 " with paraley sauce. sur le plut aux fines herbes

Italian

do

English do 2 1

19

म्मान्य है व

" " & Plulienne . A

Water Anglass

ENTREMETS

Choux fleurs à la sauce blanche a a l'huile

n v au jus Salsifis frits

à la sauce

au jus
Artichaux à la sauce

a la Barigoule

Champignons à la Provençale Cronte au champignons

Aubergine à la sauce " farcie . . .

Asperges à la sauce

" à l'huile

au jus Truffes sautées au Champagne

Croute aux truffes

Fromage au gratin .

Macaroni à l'Italienne

au gratin

Œrr à la coque

frits nu jumbon

n pochés au jus

brouillés au jus

aux truffes

aux champiguons

Omelette aux fines herbes

n ou lard . . .

à la Célestine.

aux rognons .

au fromage

aux truffes

ENTREMETS SUCRÉS.

Beignets de pomme

a la reine

Tourte de pommes

" aux confitures.

Charlotte de pommes

∱⊈u Russe . .

Potit pot de creme

veorbiners each &

Cauliflowers will while s

with oil with gravy

Fried salsifi Salsifi with sauce

" with gravy

Artichokes with sauce

" Barigoule fashion

Mushrooms, Provengal do

Crusts of mushrooms

Egg-plant with sauce

stuffed and baked

Asparagus with sauce

with oil "

with gravy

Truffles with Champaign sauce : ...

Crusts of truffles

Welch rabbit

Macaroni with gravy

n browned

Eags, boiled in the shell

" fried with ham

4 ponched

" scrambled

" with truffles "

with mushrooms

Omelet with parsley

with bacon.
Celestine fashion

il. with cheese men re call will

o with truffles

gar in Section 1994 A PASTRY, CAKES. Apple fritters

Queens do Apple tart Tart with preserves Apple charlotte Russian do

Custards :

| | entremeta sucres. | 8. | d. | PASTRY, CAKES. |
|------------------------|--|----------|-------|---|
| | Creme an bajn maries and had | | ١. | |
| ¥ | " frite . He little | 3 | | Fried cream gold fine |
| | Gelée de groseilles y line, | (| / | Current jelly |
| | au rhum | | | Rum do |
| | Soufflé au riz | P | 1 | Rum do with a tisture. Rice soufflay Omelet do 251 43 |
| | Omelette soufflée | 9 | | Omelet do |
| | aux copfitures | 2 | ١, | with preserves and mile |
| $\widetilde{\psi}_{i}$ | a nasucran in his | | 6 | " with sugar |
| | Puddin au riz | 0 | 1 | Rice pudding of |
| | Croquette de riz | | 4 | Truce Dans - recognition of the second |
| | de pommes | Z. | [] | Touto do a destant |
| 3.5 | Gateau au riz ben i dies | / | | Itice Cane |
| | DESSERT. | `, ` | | DESSERT |
| | | , 1 | | |
| | Orange et sucres :; " | . ` | \$ | Orange and sugar colour |
| | Salade d'oranges un la | | | be smit salled the a theme salled to |
| | Framboises et sucre | ٠ | | Strawberries and sugar the support |
| | Gateau de pommes Arrivações | | | Raspberries and sugar to the control |
| | dateau de pointnes and calquier. | | | Apple cake and in in in in in it. |
| | | X | | Cream cake intemprise H |
| | Compote de pommes in la lind (2003) | 6.3 | 0 | Stewed apples . During of a grade |
| 数多 字 | a la Polonnaise dat. | X | ેંદ | " , " Polish fashion " |
| | de poires de derou. | | , " | pears Carpelong to |
| 3 | no brancatavidition of a see . | | 1 | prunes a serious silve |
| 190 | " e l'de peches | | | " peaches "" " |
| Jil Tox | Peaheontain of the | | | Penchang and the way |
| | a l'eau de vienne i in mante | | | Brandy peach in some rand of some |
| . 1962 196 | Meringues à la creme | | 70 | French kisses have been seen |
| 21.0 | " qux confitures | | | " with preserves" |
| | Macarons & Sacoid man. Biscuits au moulogood (1981) | | æ, | Macaroons to you xue " |
| | Fromage de Chester | ्री | | Sponge Cakes That is as |
| \$ 25 | Parmésan | | × : 1 | Chester cheese |
| \$4.8X | ratmesin | | 6 | Parmesan do |
| | the do more | / } | | Gruyere do: 87 017 33 17 33 |
| 1 | tero do mort | | Q | Dutch do and apparation at |
| 1030) 1 | a demi-tasse de café | ار | 4 | As the above the |
| 阿克斯 | Punch au rhum | | | Cup of conee |
| | à l'eau de vie | | | ream panen |
| | The regard on Ald the result of the result o | | | Brandy do |
| | au whiskey the first and the constitution of t | | | Transport do |
| | a la Romaine | | 1 | Roman do |

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int_{ar}, the 25.1. } mout.

 $\approx (s)^k$ **3**.

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 $pn^{\frac{1}{2}}$ 4

n A

| LIQUI | POTTE | |
|--|--|-----------------------|
| | Crême de chocolat | 0 6 |
| Extrait d'absinthe . 0 6 | Vanille | 0 6 |
| East de Me de Collins | Unile de roce | 0 6 |
| " u Andajo | Vanille . Huile de rose . " de Vénus | 0 6 |
| de Daniais | Crême de Moka | 0 6 |
| Kirschenwasser 0 6 | Parfait amour | 06 |
| Rhum vieux | Extlan amoun | 19. |
| Tenum vicus | Anisao de Majorca | 0 6 |
| Milliocate de Bordedan | Angelique | |
| Hologa | Al kermes | 10 |
| Canelle 0 6 | Elixir | 10 |
| Offine de mentale | Ratafia de Grenoble | 06 |
| d'absinthe . 0.6 | Scubac | 1 0 |
| Cuiragao de Hollande . 0 6 | | |
| | VINES. | |
| Red Bordeaux-Bordeaux Rouge. | Rhône Blanc-White Rho | ne. |
| Lafitte, 1825 20 | Rhône Blane—White Kho Hermitage Cotillon Condrieux | . 12 |
| Cholean Margaux, 1825 . 20 | Cotillon | 8 |
| . + | St. Peray | . 8 30 |
| Haut Brion, 1825 16 Léoville, 1825 12 & 16 Larose, 1825 16 Mouton, 1825 16 Rawzan, 1825 16 | D Para manda | 2 14 A 14 A 14 A 14 A |
| Léoville, . 1825 12 6 16 | Clos Vougeot 20 Chambertin | & 24 |
| Monton 1025 16 | Chambertin | - 16 部分 |
| Rawzan 1825 16 | Nuit-Richebourg | . 16 |
| i Chainni Langoi. 1020 12 - 1 | Beaune 1". | 16 22 3 |
| Pichon, | Volney | 8 |
| Dacru, 1825 , 12 | Onabit | 3 (3 b) 3 (2) B |
| Châleau Beycheville | Blanc du Rhin-White | |
| Rapillar 12 | Laubensheimer | 16/19/ |
| Batalley | Rudesheimer Hochheimer | 10 /9/ |
| D'Aux | Stein-wein | - <i>年</i> 野ノタ/ 🍍 |
| D'Aux | Johannisberger, 1822 | 416 |
| St. Estephe 8 | Champagne. | |
| Vieu Claret | Delmonico Brand | 15-12 |
| Ordinali | Champagne. Delmonico Brand Sillery Anchor | 19/2 |
| Bordeaux Blanc-White Bordeaux. | Anchor | 10 02 |
| Barsac 16 | Montebello | 15/2/ |
| Barsac | Key brand | 15/2/ |
| Grave | Montebello Key brand Oeil de perdrix Madere | 1 - 16 |
| Blanc ordinair 3 | Tanadat. | - 48 |
| Rhône Rouge-Red Rhone. | Faquart | - 40 |
| | Old Madeiro | 2 & 20/6 |
| Hermitage | Romanée-Sherry | 32 |
| Sti Joseph 8 | Sherry | 12 & \$49/6 |
| Roussillon 8 | Porto | 12 & 2016 |
| La Nerihe | | |
| St. George . 8 | Brown Stout | 4 |
| Merce | (-)// | |
| 191 mg 1 | mary | |
| 1 1 1 1 1 | Q Amon f. ll | 1 40 |
| Me of the | 1/1 | 40 |
| Brand of wy James 1/2 | | |
| | -O Cortonaga | - 7 |
| Galler San B | o Bollynga | 2 40 |