

THE DINNER given by His Majesty to Capt. Tupman and the Captain and officers of H. B. M. Rein-deer, on Tuesday evening, is spoken of by those present as having a triumph of taste and art, and reflecting much credit on Mr. R. von Oehlhoffen, His Majesty's Butler. It is said to have been, in all its appointments, far superior to anything before served in Honolulu. The bill of fare, printed on white satin ribbon, and enclosed in a bouquet of artificial flowers placed on each plate, may be a matter of interest to readers here and abroad, and we therefore transcribe it in full :

IOLANI PALACE, MARCH 16, 1875.

MENU.

Anchovies Marrionette.

SOUPS.

Mock Turtle.

Nivernaise.

FISH.

Uhu, stuffed.

REMOVES.

Fillet of Beef aux Champignon.
Roast Goose.

COLD DISHES.

Aspic de Canard.
Mayonnaise of Chicken.
Shrimp Curry and Rice.

ENTREES.

Sweet Bread a la Santa Cruz.
Chicken Saute a la Croutons.

ROMAN PUNCH.

GAME.

Salmi of Duck.
Plovers en Papilotte.

PASTRY.

Charlotte Russe.
Confectionery.
Biscuit Glace Sauce Shandau.

DESSERT.

Fruits.
Strawberries and Cream.

CAFE.

3/20

1875

1883

MENU.

8/4

SOUPS.—Turtle, Soup a la Reine.

FISH—Mullet, Kumu, Crabs, Anchovies.

ENTREES—Salmi of Duck, Lawala'd Pigeon.

ROASTS—Roast Turkey, Fillet of Veal, Roast Goose.

CURRY—Shrimp Curry, Cheese, Salad.

—VEGETABLES—Mashed Potatoes, Sliced Potatoes, Sliced Sweet Potatoes, Taro, Green Peas, Tomatoes, Corn, Asparagus, Spinach.

WINES—Escurial, Chateau Y'Quem, Hockheimer, Lafitte Chambertin, Volnay Mousseux, Beer, Marquez Pombal, Benedictine, Champagne, Cognac.

DESSERT—Iolani Pudding, California Cake, Fruit, Tea, Coffee.

4/16 IOLANI PALACE. 1887

**Dinner in Honor of the Captain and
Officers of H. B. M's. S. Caroline.**

Last evening His Majesty the King gave a dinner at Iolani Palace, in honor of Captain Sir William Wiseman, Bart., and officers of H. B. M's S. Caroline. During the dinner the Iolani and Kawaihau vocal clubs discoursed a number of native airs and choruses on the front veranda of the Palace. The following sat down to dinner: His Majesty the King, Captain Sir William Wiseman, Bart., His Excellency Hon. Walter M. Gibson, Minister of Foreign Affairs; Major J. H. Wodehouse, H. B. M's Commissioner and Consul General; His Excellency Antone Rosa, His Majesty's Vice Chamberlain; Thos. R. Walker, Esq., H. B. M's Acting Vice Consul; Senior Lieutenant Lewis D. Sampson, Lieutenant R. ff. Powell, Lieutenant A. B. Grenfell, Staff Surgeon M. Fitzgerald and Paymaster H. Howell, of H. B. M's S. Caroline; Major the Hon. Samuel Parker and Majors A. B. Hayley and W. H. Cornwell, Equeries in Waiting; Major J. D. Holt, Secretary and Aide-de-Camp to the Commander in Chief, and Major H. F. Bertleman of the Governor's Staff.

The following was the menu:

MENU.	
SOUP.	
<u>Turtle.</u>	Soup a la Reine.
FISH.	
Boiled Uhu.	Fried Kumu.
ENTREES.	
Filet du Boeuf,	Mutton Cutlets,
Salmi of Duck,	Pigeon on Toast.
PUNCH A LA ROMAINE.	
Shrimp Curry.	Chicken Mayonnaise.
DESERT.	
Snow Pudding.	Omelette Souffle.
ICES AND STRAWBERRIES.	

2/26

East of Corvats, Hand Program
Menn, etc.