Jasper Park Lodge



Stuffed Egg a la Russe Fruit Cup, National
Apple Juice Cocktail

Luncheon

Clam Chowder, Nova Scotia Chicken Broth, Valaisanne
Cold Soups:- Consomme Essence of Tomato Bortsch

Omelet with Seafood, Newburg
Fried Fillets of Sole, Remoulade Sauce
Broiled Halibut Steak, Maitre d'Hotel
Combination Sauerkraut with Spare Ribs, Cottage Roll
Braised Beef Steak in Beer, Carbonade Flamande
Chicken Cutlet with Windsor Bacon, Creamed New Peas
Lamb Chop Mixed Grill, C.N.R.

Roast Milk-fed Veal, Sage Dressing and Mushroom Sauce Assorted Cold Plate with Farmer Cheese, Mustard Pickles

Braised Onions with Marrow
Buttered Green Beans
Corn on Cob

Mashed, Boiled or Baked Potatoes

Salads:- de Saison Blackstone
Dressings:- Sharp Thousand Island

Cherry Pie Chocolate Custard Pudding
Honeyed Baked Apple Vanilla Ice Cream

Fresh Pear and Grapes

Cheese:- Chateau Swiss Baumert
Tea Coffee Milk Buttermilk
Afternoon tea will be served from 4 to 5

July 26, 1940

