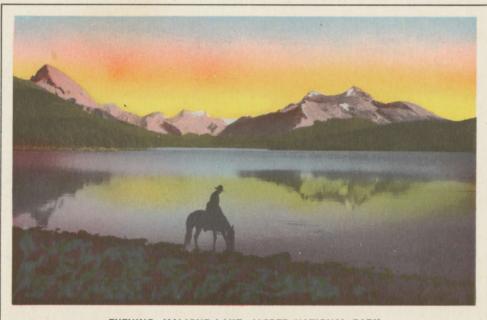
Jasper Park Lodge



EVENING, MALIGNE LAKE, JASPER NATIONAL PARK

Dinner

Fruit Supreme, Benedictine Grape Juice Cocktail
Stuffed Celery and Salami

Cream of Carrots, Crecy Essence of Tomato, Cheese Straws
Cold Soups:- Chicken Broth Viveur Bortsch

Fresh Lobster and Scallops, Newburg
Braised Brome Lake Duckling with Black Olives, Beaulieu
Broiled Pork Tenderloin, Glaced Pineapple
Rack of Spring Lamb in Casserole, Baker Style
Medaillons of Veal and Kidney Rizotto, Algerienne
Roast Prime Ribs of Western Beef, Yorkshire Pudding
Cold Game Pie and Head Cheese with Tomatoes, Vinaigrette

Buttered Green Peas Broccoli Polonaise Summer Squash Mashed, in Cream or Boiled Potatoes

Salads:- Heart of Lettuce Argenteuil
Dressing:- Lorenzo French

Lemon Meringue Pie Fresh Peach Bourdalouse
Strawberries Devonshire Anisette Parfait
Huckleberry Tartlet a la Mode Fresh Pear and Cherries
Cheese:- Gorgonzola Baumert Farmer
Tea Coffee Milk Buttermilk

July 29, 1940

