

Jasper Park Lodge

JASPER, ALBERTA



A bird's eye view of the Lodge and surrounding area

DINNER

Mandarin Fruit Supreme Smoked Salmon, Canape
Celery and Assorted Olives Chilled Pineapple Juice

Mulligatawny a l'Indienne Consomme Maria
Strained Jellied Gumbo

Summer Greens Salad

Chamonix au Fromage, with Bacon, Saratoga Chips
Poached Ocean Trout, Egg and Parsley Sauce
Grilled Old Fasion Lamb Chop, Maitre d'Hotel
Creamed Chicken and Mushroom a la King, Toast Points
Veal T Bone Steak Pan Fried, Negato
Roast Baron of Western Steer, au Jus
Assorted Cold Meats with Turkey, Vegetable Salad
Chef's Salad Bowl with Albacore Tuna, Figaro
Combination Fruit Salad with Sherbet

Mashed Boiled or Minute Potatoes
Broccoli au Beurre Peas and Carrots

Coupe Edna May Charlotte Nanook
New Zeland Kiwi
or if you prefer from the Wagon
Assorted Pies, Pastries or Variety of Cheese

Tea Coffee Milk

Thursday July 23, 1964

BON APPETIT!

William F. Schmidts, Executive Chef

CN
HOTELS

A bird's eye view of the Lodge
and surrounding area

POST CARD

