



The Chateau Frontenac



CHEF'S SUGGESTION No. 1

Iced Grape Fruit
Potage Chevrière
Pompano Sauté Bretonne
Broiled Mutton Cutlet Bouchère
Brussels Sprouts Bataille Potatoes
Cold Buffet
Salad
Greengage Water Ice
Pastry
Dessert
Coffee

CHEF'S SUGGESTION No. 2

Assorted Hors d'oeuvres
Consommé Brunoise
Omelette Havanaise
Macaroni Valermitaine
Smothered Poultry Créole
Braised Celeriac Provençale Mashed Potatoes
Assorted Cold Meats
Salad
Compote of Blackberries and Custard
Dessert
Demi-tasse

CANADIAN PACIFIC

EMPRESS OF AUSTRALIA WEST INDIES CRUISE AT KINGSTON

MENU

Chilled Tomato Juice Clam Juice Cocktail Pineapple Juice
 Iced Grape Fruit Smoked Salmon
 Plateau of Assorted Hors d'œuvres
 Sardines in Oil Brains Gribiche Gendarme Herrings Goujons à la Russe
 Norwegian Anchovy Liver, Lyon, Salami, Cervelat, Bologna Sausages
 Spring Onions Green and Ripe Olives Radishes
 Consommé Nature, Ailerons, Brunoise, Leopold Potage Chevrière
 Chilled Consommé Niçoise in Cup

Eggs : au Plat Granier, Mollet Sévigné, en Cocotte Bergère
 Omelettes : Asparagus, Parsley, Havanaise

Fried Soft-shell Crab à l'Américaine Broiled Cod Steak, Pimento Butter
 Pompano Sauté Bretonne Cold Fillet of Whitefish à la Juive

Macaroni Palermitaine Small Pork Sausage Sauté au Vin Blanc
 Carbonade of Beef Flamande Smothered Poultry Créole

Roast Prime Ribs of Beef with Horseradish Sauce
 Roast Haunch of Mutton, Red Currant Jelly

FROM CHARCOAL GRILL—15 Minutes

Entrecôte Steak Pork Chop Mutton Cutlet Chump Chop
 Split American Quail and Bacon Lamb Steak Kabob Orientale
 Sauces : Diable, Bearnaise, Bordelaise, Robert

FRESH VEGETABLES

Brussels Sprouts Baked Pumpkin Braised Celeriac Provençale
 Boiled Silverskin Onions in Milk
 Potatoes : Boiled, Mashed, Baked Idaho, Macaire, Bataille

BUFFET

Cornish Pilchards Poached Egg Belle Vue
 York Ham Prime Sirloin of Beef Ox Tongue Pheasant Pie
 Melton Mowbray Pie Roast Lamb, Mint Sauce Virginia Ham Roast Capon
 Stuffed Pig's Head Pressed Corned Beef Bayonne Ham Pain de Foie Gras
 Galantine of Chicken Ormskirk Brawn Boned Duckling à l'Orange Roast Veal

Salads ; Lettuce, Tomato, Potato, Beetroot, Escarole, Romaine, Belgian Endive
 Cole Slaw, Fennel, Chiffonnade

Dressings : French, Russian, Sweet American, Thousand Islands, Mayonnaise, Roquefort

SWEETS

Creamed Rice Pudding
 Raisin Pie Raisin Pie à la Mode
 Compote of Blackberries and Custard
 Almond Slices Napoleon Cakes
 Vanilla Ice Cream Strawberry Ice Cream Greengage Water Ice
 Vanilla Ice Cream, Hot Chocolate Sauce

CHEESE

Canadian Edam Cheddar Roquefort Imperial Baumert
 Cheshire Gorgonzola Lelderkrantz Camembert
 Philadelphia Cream

Coffee Iced Coffee Tea Iced Tea

LUNCHEON

Sunday, April 11, 1937

CANADIAN PACIFIC HOTELS

- *THE PINES, - - - - Digby, N.S.
*LAKESIDE INN, - - - - Yarmouth, N.S.
CORNWALLIS INN, - - - - Kentville, N.S.
*ALGONQUIN HOTEL, St. Andrews-By-The-Sea, N.B.
McADAM HOTEL, - - - - McAdam, N.B.
CHATEAU FRONTENAC, - - - - Quebec, Que.
PLACE VIGER HOTEL, - - - - Montreal, Que.
ROYAL YORK HOTEL, - - - - Toronto, Ont.
ROYAL ALEXANDRA HOTEL, - - - - Winnipeg, Man.
HOTEL SASKATCHEWAN, - - - - Regina, Sask.
HOTEL PALLISER, - - - - Calgary, Alta.
*BANFF SPRINGS HOTEL, - - - - Banff, Alta.
*CHATEAU LAKE LOUISE, - - - - Lake Louise, Alta.
*EMERALD LAKE CHALET, - - - - Field, B.C.
HOTEL VANCOUVER, - - - - Vancouver, B.C.
EMPRESS HOTEL, - - - - Victoria, B.C.

*These hotels are open in Summer only.