



The Chateau Frontenac

Quebec, P.Q.



- AIGLON**, (bowl) chiffonade of lettuce julienne of tomatoes, French string beans and truffles, light cream mayonnaise with anchovy sauce.
- ALBERT**, romaine, escarole and chicory cut in half lengths, fines herbs, grilled bacon.
- ALBERTA**, slice of pineapple, heart of cream cheese, red and green peppers, paprika.
- ALEXANDRA**, heart of romaine, julienne of cel ry, slices of grape fruit red peppers, chopped nuts, mayonnaise.
- ALICE**, heart of romain, slices of grape fruit and orange, chopped green peppers and walnuts, French dressing.
- AMELIE**, heart of endive, sliced apples, Russian dressing.
- AMERICAINE**, (bowl) chicory, potatoes, tomatoes, celery, fines herbs, French dressing.
- ANNA**, heart of lettuce, sliced tomato, julienne of celery and apples.
- BEATRICE**, heart of lettuce, string beans in centre, sliced beets on border, French dressing.
- BELVEDERE**, (bowl) chicory, escarole, sliced apples and beets, mayonnaise with chili sauce.
- BOMBAY**, heart of lettuce, julienne of mangoes, red peppers and boiled rice, French dressing.
- BRESILIEN**, julienne of celery, diced Apples, and chopped Brazilian nuts, served with little GUAVA Jelly diluted with vinegar.
- CAPRICE**, heart of lettuce, alternate sections of orange and tomato.
- CARMELITE**, beets, potatoes, onions, anchovies, hard boiled eggs cut in dice, French dressing.
- CAROLINE**, heart of endive, julienne of apples, green beans, pimentos, pickled walnuts, light mayonnaise.
- CENDRILLON**, lettuce, diced knob of celery, potato, apple, asparagus tips, vinaigrette.
- CHATEAU**, heart of lettuce, asparagus tips, quartered tomato, julienne of celery, Chateau sauce.
- CHATELAINE**, romaine and watercress, asparagus tips and beet.
- CHIFFONADE**, lettuce, romaine, chicory, escarole, julienne of celery and beets, quartered tomato, chopped hard boiled eggs and chive, watercress radiating from centre.
- COMTESSE**, (bowl) chicory and romaine sliced artichokes, quartered tomatoes.
- CUBAINE**, tomatoes, red and green peppers cut in dice, slice of spanish onion, sliced olives, filet of anchovies, French dressing.
- DEJANIRE**, heart of lettuce, diced pineapple, orange and tomato, Red Dressing.
- DIPLOMATE**, heart of lettuce, julienne of pineapple, apple and celery, chopped walnuts.
- DUCHESS**, leaves of lettuce, asparagus tips, slices of apple, julienne of celery, finely chopped truffles.
- DUFFERIN**, hollowed out lettuce, cubes of cream cheese, red Bar-le-Duc Jelly.
- DUMAS**, beets, tomatoes, and cucumbers cut in dice, decorated with anchovies, hard boiled eggs, fine herbs, mayonnaise.
- ESPAGNOLE**, leaves of lettuce, French string beans, quartered tomato, red and green pepper in Julienne, slice of Spanish onion and French dressing.
- EXCELSIOR**, scooped out apple filled with cho ped celery and nuts and served on a slice of pineapple, mayonnaise with paprika.
- FANTAISIE**, julienne of celery, diced apples and pineapples, julienne of romaine around, vinaigrette with mint.
- FAVORITE**, lettuce, asparagus tips, celery, truffles, lemon juice, olive oil, salt, pepper, fines herbs.
- FIN DE SIECLE**, endive, beets, asparagus tips, artichokes, celery, green peas, French dressing.
- FLORENTINE**, romaine, celery and green peppers diced, watercress and boiled spinach, vinaigrette sauce.
- FLORIDA**, shell of banana, julienne of celery, diced banana, slices of grape fruit, mayonnaise with cream and paprika.
- FRONTENAC**, heart of endive, pears, and grape fruit, French dressing.
- FROU FROU**, (bowl) julienne of chicory escarole celery, beets, truffles and white of hard boiled eggs, chervil.
- GAULOISE**, julienne of heart of romaine, asparagus tips celery, mushrooms, truffles.
- GWENDOLINE** (bowl) leaves of chicory and lettuce, julienne of celery, apples, red and green peppers, mayonnaise thinned with tarragon vinegar.
- HORTENSE**, heart of romaine, julienne of celery, apples and carrots, French dressing.

IMPERIALE, heart of romaine, asparagus tips, filet of anchovies, julienne of truffles.

JAPONAISE, heart of romaine, sliced oranges, red peppers, light cream mayonnaise.

JEANNETTE, lettuce, watercress, cauliflower, French string beans.

JOCKEY CLUB, heart of romaine, julienne of celery knobs, truffles and artichoke bottom.

LORENZO, (bowl) lettuce and watercress, quartered pears, chopped, English walnuts.

LORETTE, lettuce, sliced beets, celery knobs.

LOUISE, heart of lettuce scooped out, chopped celery and apples, 4 pieces orange, 4 H. H. grapes, cherry in centre.

MARIA, Quartered peeled tomato, Asparagus tips, new peas, in Aspic jelly served on lettuce leaves.

MARIE-JOSE, heart of lettuce, asparagus tips and French string beans French dressing.

MARGUERITE, (bowl), chicory with endive radiating from center, chopped yolk of eggs.

MARQUISE, tomato scooped out, filled with pearl onions and finely diced celery; on lettuce leaves, Red dressing.

MABELLE, heart of romaine, sliced alligator pear, tomato, celery, light cream Mayonnaise with Paprika.

MELBA, (bowl) endive, finely cut apples, French dressing with currant jelly.

MIDINETTE, lettuce, julienne of apples, diced celery, chicken, and gruyere, light cream mayonnaise with paprika.

MILADY, lettuce, slice of pineapple, orange, grape fruit and slices of apple upright, decorate with cherries, mayonnaise with whipped cream.

MODERNE, celery, truffles, julienne of Ham covered with mayonnaise, decorated with beets, white of hard boiled eggs, garnished with caviar.

MONTMORENCY, heart of lettuce, Julienne of celery and pineapple, cherries; seasoned with cream, horse radish and lemon juice

NANTAISE, watercress, sliced cucumbers and tomatoes, French string beans, remoulade sauce.

NELUSKO, lettuce, Julienne of beets, potatoes, asparagus tips and Russian dressing.

NICOISE, (bowl) lettuce, diced potatoes 3 pieces tomato, string beans, pimentos.

NINON, heart of lettuce, and sliced orange, French dressing.

ORIENTALE, endive, lettuce, tomatoes red peppers and pineapple, light cream mayonnaise with paprika.

POINSETTIA, lettuce, tomato, asparagus tips, whipped cream, green peppers, hard boiled egg yolks.

PRINTEMPS, romaine, escarole, tomatoes, asparagus tips.

QUEEN, asparagus Tips, julienne of celery and red peppers, fine herbs French dressing.

ROSE, celery, tomatoes, beets, asparagus tips, diced apples, mayonnaise.

ROYALE, romaine, watercress, sliced tomato julienne of celery. French dressing.

SARATOGA, heart of romaine, slices of grape fruit and bananas, halved cherries, diced green peppers.

SEVILLANE, scooped orange filled with diced apples, celery, pineapple and nuts, mayonnaise with cream and paprika and decorated with truffles and pimentos.

ST. GEORGE, (bowl) julienne of chicory and apples, dressing of whipped cream with horse radish and lemon juice.

SUZETTE, artichokes, asparagus tips, truffles, fine herbs, French dressing.

THERESE, (bowl) julienne of romaine, celery, apple and potato, light cream mayonnaise.

TRIANON, tomato hollowed out, julienne of celery and lettuce; served on lettuce leaves.

VALENCIENNES, heart of lettuce, diced celery, slices of hard boiled eggs, strips of truffles.

VENITIENNE, (bowl) lettuce, beets, celery knobs, French string beans, julienne of apples, French dressing with paprika.

VERA, heart of lettuce or romaine, quartered tomato, artichoke bottoms, red and green peppers, cream dressing with lemon juice.

WALDORF, heart of lettuce, celery, apples, julienne of sweet peppers English walnuts, mayonnaise.

WINDSOR, apple scooped out and filled with diced pineapple, apple and mayonnaise, and served on lettuce leaves with sliced tomatoes around.

CANADIAN PACIFIC HOTELS

CORNWALLIS INN, KENTVILLE, N. S.	ROYAL ALEXANDRA HOTEL, WINNIPEG, MAN.
• LAKESIDE INN, YARMOUTH, N. S.	HOTEL SASKATCHEWAN, REGINA, SASK.
• THE PINES HOTEL, DIGBY, N. S.	HOTEL PALLISER, CALGARY, ALTA.
• ALGONQUIN HOTEL, ST. ANDREWS BY THE SEA, N. B.	• BANFF SPRINGS HOTEL, BANFF, ALTA.
MCADAM HOTEL, MCADAM, N. B.	• CHATEAU LAKE LOUISE, LAKE LOUISE, ALTA.
CHATEAU FRONTENAC, QUEBEC, QUE.	• EMERALD LAKE CHALET, FIELD, B. C.
ROYAL YORK HOTEL, TORONTO, ONT.	HOTEL VANCOUVER, VANCOUVER, B. C.
EMPRESS HOTEL, VICTORIA, B. C.	

• *These Hotels are operated in the Summer only.*