





Gala Night



EMPRESS OF FRANCE

Menu

Cantaloupe Melon Cocktail

Ripe Olives

Salted Nuts

Green Olives

Consomme Trois Filets

Creme St. Germain

Poached Supreme of Brill, Claremont

Lake Trout Saute, Doria

Tomato Farci Duxelle

Cassolette Montglas

Roast Brome Lake Duckling, Savoury Dressing, Apple Sauce

Prime Ribs of Beef Roasted, Grated Horseradish

VEGETABLES

Cauliflower, Cream Sauce

Buttered Wax Beans

Potatoes : Boiled New, Rissolees

COLD SELECTION

Galantine of Chicken

Roast Lamb

SALAD

Heart of Lettuce

Tomato

Dressings : Mayonnaise, Sweet

DESSERTS

Diplomat Pudding

Coupe aux Cerise

Queen Cakes

Fresh Fruits

Coffee

Coffee is also served in the Public Rooms

Autographs

Canadian Pacific