



## *la Rochelle*

Samuel de Champlain, first Governor of French Canada, was born in 1567 at Brouage, France, in the ancient province of Saintonge, which now forms mainly the Department of Charente-Inferieure.

His youth was spent in the army of Henry IV, and sailing from La Rochelle in 1603 he made his first voyage to Canada. On his third voyage, 1608, he founded Quebec and established friendly relations with the Indians.

In 1612 he was made Commandant in New France and in 1632, after the treaty of St. Germain, he returned to Quebec as Governor. He died in 1635

*London*



"EMPRESS OF ENGLAND"

**HORS D'OEUVRES**

Chilled Grapefruit au Kirsch	Seafood Cocktail	Iced Pascal Celery
Canadian Smoked Salmon	Egg Farci Windsor	Mortadella Sausage
Canapé Strasbourg	Marinade Champignons	
Ripe Olives	Queen Olives	Radishes
		Salted Peanuts

**SOUPS**

Consommé Mimosa	Crème Champenoise
Cold, Beef Consommé	

**FISH**

Poached Tranche of Halibut, Sauce Hollandaise  
 Fresh Fillet of Haddock, Sauté, Bretonne

**ENTREES**

Glazed Banana Fritters, Maple Sauce  
 Tomatoes Farci Duxelle  
 Emince of Beef Tenderloin Stroganoff

**GRILL AND TO ORDER**

Ham Steak, Candied Sweet Potatoes, Chutney Sauce  
 Frogs' Legs Sauté Meunière

**JOINT**

Leg and Shoulder of Lamb, Roasted, Mint Sauce or Jelly

**SORBET**

Lemon

**RELEVE**

Roast Young Canadian Turkey, Dressing, Cranberry Jelly

DINING

**CHEF'S SPECIAL**

**Emince of Beef Tenderloin**

*Slices of Beef Tenderloin,  
 Eschallots, seasoned with Parsley,  
 with Madeira Wine and Crème*

**SELECTED DINNER**

Chilled Grapefruit  
 Consommé  
 Ham Steak with Caramelized Onions  
 Buttered Crisp Potatoes  
 Candied Sweet Potatoes  
 Bachelor Pudding  
 Fried Ice Cream  
 Fresh Fruits

**WINES**

Sherry—Bristol Cream  
 Red Bordeaux—  
 Château Lafite  
 Liqueur—Chartreuse

Coffee is also served in the Parlor

*Chef-de-Cuisine :*

NER

Wednesday, September 6, 1961

**derloin Stroganoff**

*Sauteed in Butter with  
aprika Pepper, Finished  
eam*

ruit au Kirsh  
Mimosa  
Chutney Sauce  
Carrots  
t Potatoes  
, Sweet Sauce  
ses  
Demi-tasse

eam  
on-Ségur, 1952  
se, Yellow or  
Green

the Public Rooms

F. FLIGHT

**VEGETABLES**

Garden Peas au Sucre  
Braised Celery au Jus

Buttered Carrots  
Green Asparagus, Melted Butter

**POTATOES**

Persillées                      Château                      Candied Sweet                      Saratoga

**COLD BUFFET**

York Ham, Fruit Salad                      Melton Mowbray Pie  
Roast Ribs of Beef, Grated Horseradish                      Terrine of Duckling

**SALADS**

Heart of Lettuce                      Sliced Tomato                      Avocado Pear                      Gauloise

**DRESSINGS**

French                      Thousand Islands                      Américaine                      Sweet

**COMPOTES**

Mixed Fruit                      Pears                      Plums                      Whipped Cream

**DESSERTS**

Bachelor Pudding, Sweet Sauce  
Coupe Singapore  
Bombe Royale                      Figs Créole  
Walnut Layer Cake                      Marshmallow Sundae  
Friandises

**ICE CREAMS**

Vanilla                      Neapolitan                      Kirsch  
Sauces :      Cherry      Peach

**SAVOURIES**

Sardines on Toast                      Welsh Rarebit

Fresh Fruits                      Almonds                      Raisins                      Crystallised Ginger  
Demi-tasse



*Canadian Pacific*