



"EMPRESS OF CANADA"

JUICES

V8 Vegetable Orange Apple Tomato

HORS D'OEUVRES

Suprême of Grape Fruit au Kirsch Lobster and Prawn Cocktail
Smoked Salmon Mushrooms in Wine
Canapé Arlequin Smoked Sturgeon
Ripe Olives Salted Cashews Queen Olives Table Celery Radishes

SOUPS

Consommé Royale Cold Jellied Essence of Chicken Crème Chantilly

FISH

Suprême of Turbot, Sauce Mousseline
Fried Deep Sea Scallops Tartare

ENTREES

Omelettes : Savoyarde, Sweet
Fruit Salad with Cottage Cheese
Glazed Apple Fritters, Maple Syrup
Sauté of Kidney au Vin Blanc

TO ORDER

Noisette of Lamb aux Primeurs
Salmon Steak Maître d'Hôtel

JOINT

Contre Filet of Beef, Demi-Glaze

SORBET

Lime Raspberry Lemon Orange

RELEVE

Roast Young Turkey, Chestnut Dressing, Cranberry Compote

DIN

SELECTED DINNER

Suprême of Grape Fruit
Consommé
Roast Turkey, Dressing
Macedoine
Roast
Marlborough Pudding
Fresh Fruits

CHEF'S SPECIAL

Blue
*Salmon Steak Maître d'Hôtel
Butter, Lemon, Garden Peas*

Chef -

WINES

Sherry—Dry Fly
Red Bordeaux—Chateau
Liqueur Brandy—Hine C

Coffee is also served

NER

Monday, July 31, 1961

VEGETABLES

Broccoli Spears, Cream Sauce
Broad Beans

Macedoine of Vegetables

POTATOES

Boiled New

Roast

Anna

COLD BUFFET

Terrine of Duckling
Spiced Beef

York Ham

Jellied Ox Tongue

SALADS

Lettuce

Tomato

Dumas

Avocado Pear

DRESSINGS

French

Sweet

Roquefort

Russian

COMPOTE

Mixed Fruit, Whipped Cream

DESSERTS

Marlborough Pudding, Sweet Sauce

Pineapple Bavaroise

Strawberry Melba

Almond Macaroons

Chocolate Parfait

Friandises

ICE CREAMS

Vanilla

Pistachio

Maple

Butterscotch or Caramel Sauce

SAVOURIES

Scotch Woodcock

Croute Suisse

Fresh Fruits

Almonds

Raisins

Crystallised Ginger

Demi-tasse

R

pe Fruit au Kirsch

mé Royale

ng, Cranberry Compôte

of Vegetables

Potatoes

dding, Sweet Sauce

Demi-tasse

e Plate

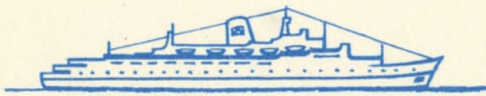
tel, Sauteed in Butter, Parsley
as and Persillees Potatoes.

R. Hughes

Petit Villages, 1955

Grande Champagne 1928

d in the Public Rooms



Canadian Pacific

The Silver Nef

The Silver Nef has no real bearing on the history of sailing ships. It is above all an example of the silversmith's art. But examples of other arts—of the art of cooking, for example—are more commonly met with on Canadian Pacific ships nowadays than they were on the original of this sixteenth-century sailing vessel.