

GALA NIGHT



GALA DINNER

held on board

Canadian Pacific

"EMPRESS OF CANADA"

Thursday, August 16th
1962

CHEF'S SPECIAL

Grenouilles Provencale

*Frogs Legs Sauteed in Butter, with Garlic, Eschalots
Tomato and Parsley.*

Chef de Cuisine - - C. Jeffries

Menu

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Chilled Cantaloupe Melon Seafood Cocktail, Manhattan
Smoked Salmon Celery Roquefort Smoked Eels
Canape Gourmet Pearl Onions Salted Walnuts
Olives: Ripe, Queen Radishes

Petite Marmite Cold Essence of Chicken Creme Lisette

Supreme of Lemon Sole Bonne Femme
Brook Trout Saute Grenobloise

Heart of Palm au Gratin
Calfs Head Financiere

Rock Cornish Game Hen en Casserole, Paysanne

TO ORDER

Lamb Chop, Petits Pois a la Francaise
Frogs' Legs Provencale

Baked Sugar-Ham au Madere

SORBETS: LEMON, ORANGE

Roast Brome Lake Duckling, Savoury, Apple Sauce

VEGETABLES

Wax Beans Cauliflower, Cream Sauce Fried Parsnips

Potatoes: Boiled New, Rissolees, Savoyarde

COLD BUFFET

Sirloin of Beef Raised Pie Roast Turkey, Cranberry Jelly

Salads : Lettuce, Tomato, Beaucaire, Ninon
Dressing: French Thousand Island Sweet

DESSERTS

Pouding St. Jean, Sweet Sauce Chocolate Parfait

Pineapple Bavaroise Madeira Trifle

Vanilla Ice Cream, Hot Chocolate Sauce

Coupe Jubilee Chocolate Roll Petits Fours

Savouries, Beignets au Fromage, Croute Diane

Fresh Fruits

Cafe

Canadian Pacific

The rich nobleman of the 15th century held feasts of unparalleled lavishness, sparing no pains to provide his guests with the rarest delicacies. Note here the cuttlefish garnished with snails and the dish of lamprey:—two of the very few items you will not find on Canadian Pacific menus.