

"EMPRESS OF CANADA"

HORS D'OEUVRES

Mixed Fruit Cup au Grenadine Vine Leaves Sevruga Caviar Natural
Smoked Salmon Spanish Olives with Anchovies Herrings in Cream
Cheese Straws Terrine de Foie Gras Sweet Gherkins
Olives: Ripe, Queen, Farcis Radishes Table Celery Salted Almonds

SOUPS

Clear Turtle au Sherry Cream of Tomato Velour
Jellied Consommé

FISH

Fried Silver Smelts, Ravigôte Sauce
Fillet of Sole Veronique

ENTREES

Green Asparagus, Melted Butter
Creamed Sweetbreads St. Regence
Glazed Pineapple Fritters, Melba Sauce

TO ORDER

Fillet Steak Empress
Kidneys with Back Bacon
Fresh Fruit Salad

JOINT

Baked Sugar-Cured Ham with Candied Sweet Potatoes

SORBET

Lime Raspberry Lemon Orange

RELEVE

Grilled Spring Chicken with Bacon

DIN

CHEF'S

Fillet St

*Fillet Steak, Charcoal Grilled
Carrots, Green Peas,*

Chef de Cuisine

SELECT

Mixed Fruit

Clear Tu

Baked Sugar-cured Ha

Cauliflo

Boiled

Vanilla Sponge

W

Sherry-

Red Bordeaux—Ch

Liqueur—

Coffee is also ser

DINNER

Sunday, August 19, 1962

SPECIAL

Break Empress

Grilled. Garnished with Tomato
and Marsala Wine Sauce.

- - C. Jeffries

SECOND DINNER

Cup au Grenadine

Turtle au Sherry

Ham, Candied Sweet Potatoes

Beef au Gratin

New Potatoes

Pudding, Sweet Sauce

Coffee

WINE

Chateau Grand Marnier

Chateau Petit Villages, 1955

Grand Marnier

Served in the Public Rooms

VEGETABLES

Cauliflower Polonaise

Okra Italienne

Carrots and Peas Lilloise

POTATOES

Boiled New

Rissolées

Onion Crisps

Croquette

COLD BUFFET

Terrine of Duckling á l'Orange

Raised Pie

Jellied Ox Tongue

SALADS

Lettuce

Tomato

Florida Fruit

DRESSINGS

French

Paprika

Mayonnaise

Russian

COMPOTE

Mixed Fruit, Whipped Cream

DESSERTS

Vanilla Sponge Pudding, Sweet Sauce

Crème Caramel

Peach Melba

Swiss Delice

Strawberry Shortcake

Apricot Bavaroise

Bombes: Maple, Kirsch

Petits Fours

ICE CREAMS

Vanilla

Neapolian

Tutti Frutti

Coffee

Hot Orange Sauce

SAVOURY

Laitances sur Croute

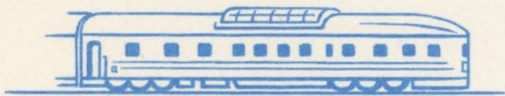
Fresh Fruits

Demi-Tasse

Almonds

Raisins

Crystallised Ginger



Canadian Pacific

William Hedley's "Puffing Billy" (1813)

In the early days of railways, discomfort was the price of progress; and a rate of twenty miles an hour seemed progress indeed. The Canadian Pacific Railway has added to progress supreme comfort and true Canadian hospitality. That, to them, is the way to run a railway.