





"EMPRESS OF CANADA"

**HORS D'OEUVRES**

Chilled Spanish Melon	Herrings in Cream		
Smoked Fish: Salmon, Trout, Eels, Sturgeon	Iced Tomato Juice		
Canapè Arlequin	Eggs Farci Norvegienne	Salami Sausage	
Olives: Ripe, Queen, Farcis	Table Celery	Radishes	Salted Peanuts

**SOUPS**

Croute-au Pot	Crème Dubarry
Clam Broth Belle Vue	

**FISH**

Supreme of Brill Sauce Riche  
Fried Deep Sea Scallops Tartare

**ENTREES**

Omelettes: Plain, Asparagus  
Glazed Banana Fritters, Maple Syrup  
Sauté of Veal Marengo

**TO ORDER**

Rack of Lamb aux Primeurs  
Grilled Fresh Salmon Steak Bearnaise  
Fresh Fruit Salad

**JOINT**

Prime Roast Ribs of Beef, Demi-Glaze

**SORBET**

Lime	Raspberry	Lemon	Orange
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**RELEVE**

Roast Young Turkey, Rosemary Dressing, Cranberry Jelly

DIN

CHEF'S

Bl

Scotch Salmon S  
Served with Parsley Butt  
Persill

Chef de Cuisine

DINE

Chilled

Clam B

Fried Deep S

Green B

Boiled

Marlborough P

C

W

Sherry

Moselle—Piesport

Liqueur—

Coffee is also ser

# DINNER

Friday, August 17, 1962

## SPECIAL

### Blue Plate

Steak, Charcoal Grilled.  
Potatoes, Lemon, Garden Peas and  
Green Peas Potatoes.

- - C. Jeffries

## FOR MAIGRE

Spanish Melon

Broth Bellevue

Sea Scallops Tartare

Green Beans au Beurre

New Potatoes

Macaroni, Sweet Sauce

Coffee

## WINE

Tio Pepe

Her Goldtropfchen, 1958

Grand Marnier

Served in the Public Rooms

## VEGETABLES

Green Beans au Beurre

Spinach en Branche

Baked Yellow Squash, Cream Sauce

## POTATOES

Boiled New

Fondantés

Marquise

## COLD BUFFET

Sliced Canadian Ham

Galantine of Capon

Pressed Ox Tongue

London Brawn

## SALADS

Lettuce

Tomato

Diplomate

Avocado

## DRESSINGS

French

Americaine

Sweet

Mayonnaise

Russian

## COMPOTE

Raspberries, Whipped Cream

## DESSERTS

Marlborough Pudding, Sweet Sauce

Cherries in Jelly

Coupe Alexandra

Almond Macaroons

Coffee Parfait

Friandises

## ICE CREAMS

Vanilla

Chocolate

Banana

Coffee

Sauces: Butterscotch, Caramel

## SAVOURY

Croute Diable

Fresh Fruits

Almonds

Raisins

Demi-Tasse

Crystallised Ginger





*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.*