CANADIAN
PACIFIC

Selected Dinner

Menu

Fresh Lobster Cocktail

Celery Salted Pecan Nuts Olives

Consomme Rejane

Broiled Flounder, Maitre d'Hotel

Escalopes of Sweetbreads, Comtesse

Cauliflower, Cream Sauce

Chateau Potatoes

Lettuce and Tomato Salad

Bombe Nesselrode

Langues de Chat

Dessert

Demi-Tasse

Menu

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Fresh Lobster Cocktail

Pate de Foie Gras Smoked Salmon Sliced Eggs Mayonnaise

Salted Almonds Celery Green & Ripe Olives

1 Consomme Rejane 2 Cream a l'Indienne

3 Essence of Asparagus

4 Chicken Halibut, Sauce Hollandaise 5 Juliennne of Whitefish, Mirielle

6 **Yokohama Broiled Flounder, Maitre d'Hotel**

7 Escalopes of Sweetbreads, Comtesse 8 Mousse of Chicken en Supreme

9 Baked Gammon with Fresh Spinach

SPECIAL

Woodcock en Casserole, Parisienne

Strawberry Sorbet

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10 Prime Roast Sirloin of Beef a l'Anglaise

11 Cauliflower, Cream Sauce 12 Boiled Rice 13 Panachee

14 Potatoes: Boiled, Brown, Anna, Chateau

15 Braised Young Duckling, Glazed Apples

SALADS:

Lettuce Tomatoes Heart of Palm

Dressings: French, Russian, Roquefort, American

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16 Chocolate Souffle Pudding

17 Cherry Bavarois 18 Boston Cream Pie 19 Marzipan Biscuits

20 Coupe Mexicaine 21 Bombe Nesselrode

Langues de Chat

Savoury—Canapes Diana

Dessert Coffee

Coffee also served in Public Room.

EMPRESS OF JAPAN"

Saturday, December 3, 1932

Dinner

L.C.

PROGRAMME OF MUSIC

The Red Mill..... Herbert

Valse Danseuse.....Miles

Romantique Overture.....Keler-Bela

Legend of a Rose.....Reynard

Japanese Sunset.....Deppen

Tea for Two from

No, No, Nanette.....Youmans