Dinner

Aboard the S. S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

Tuesday, November 1, 1977

En Route San Francisco to Los Angeles

---

Suggested Dinner Wines

8 Mumm's G. H. Extra Dry
A light bodied, medium dry champagne with all the fine qualities that years of care and experience can provide.

96 Nectarose Rose D’Anjou, Remy-Pannier
With its subtle, delicate flavor, this thoroughly pleasant wine more than lives up to its well-known advertising slogan: “Anything Goes with Nectarose.” It will accompany any dish, from the lightest seafoods to hearty roasts. Small wonder it is America’s most popular French rose wine. Try it and see why.

112 Inglenook, Pinot Chardonnay
One of the most popular white wines. Bold straw yellow color, fruity aroma, full-bodied.

140 Rothschild, Barsac
Sweet, fruity dessert wine. Made from very ripe Sauvignon Blanc grapes of Bordeaux, France.

Please Order by Bin Number

Demitasse is served nightly at sea in the Outrigger Bar
Consult the Wine List for a selection exactly to your taste
Advance orders will ensure faster service
Marinated Mushrooms à la Grecque
Anchovy Canapés with Pearl Onions
Cornet of Italian Ham, Melon au Porto
Fresh Fruit Cup Polynesian, au Cognac
Hearts of Celery en Branche, Ripe, Green Olives
Stuffed Eggs with Caviar, Romanoff
Rock Lobster Cocktail, Lorenzo
Marinated Herring, Sour Cream
Iced Tomato or Grapefruit Juice
Homemade Pig's Feet, Vinaigrette

CONSOMMÉ Raphael
Potage of Fresh Green Peas, Longchamps, with Golden Cheese Straw
Chilled Vichyssoise

Baked Alaska Halibut Steak with Lemon Butter Sauce, Garnet Potatoes
Deep Fried Scallops, Tartar or Cocktail Sauce, Spanish Salad

Veal Cutlet with Spaghetti, Tomato Sauce, Mozzarella Cheese, à la Parmigiana
Grilled Ham Steak, Coconut Milk Sauce, Glazed Pineapple, Sweet Potato
Braised Rack of Spring Lamb, Garden Peas, Rissolé Potatoes, Mint Jelly
Assorted Vegetable Plate with Poached Egg on English Muffin
Charcoal Broiled Choice Filet Mignon, Fresh Mushrooms, Bordelaise Sauce, Bouquetière

Kailua Baked Papaya Stuffed with Prawn Curry, Rice Pilaf, Coconut

Roast Long Island Duckling à l'Orange, Apple-Prune Custard, Royal Anne Cherries

Asparagus Spears, Hollandaise
Garden Peas Paysanne
Carrots Vichy
Diced White Turnips

Baked Idaho, Sour Cream
Candied Sweet Potatoes
Rissolé Potatoes
Carolina Rice

Pineapple, Peach, Papaya on Crisp Lettuce with Cottage Cheese or Sherbet
Baked Sugar Cured Virginia Ham, Spiced Apple Ring, Potato Salad
Cold Sliced Breast of Turkey, Cranberry Sauce, Waldorf Salad

Belvedere Salad
Apple-Celery Waldorf Salad
Heart of Romaine Avocado, Sliced Egg
French Roquefort
Lemon
Mayonnaise
Garlic

Assorted French Pastry
California Fruit Cake
Coupe Peach Melba
Champagne Sherbet

Lemon Custard Ice Cream
Chocolate Soufflé au Grand Marnier
Compote of Pears

Assorted French Pastry
California Fruit Cake
Coupe Peach Melba
Champagne Sherbet

Coffee Sanka Green, Orange Pekoe or Bushells Tea Milk Buttermilk Chocolate

J. M. ABRAMSON, Chief Steward
JOHN G. MERLO. Executive Chef