Dinner

Aboard the S. S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

En Route Los Angeles to Honolulu

Friday, November 4, 1977

Suggested Dinner Wines

6 Mumm’s Cordon Rouge, Vintage
Selected from those rare years when the grape harvest is at its most perfect, this vintage champagne is elegant, light, delicate and gracious.

58 Sebastiani, Barbera
One of the best known wine regions of Italy is the Piedmont. Here on steep hillsides some of Italy’s finest grapes are grown. The Barbera originated here and its wine is rated among the best of the country. Best described as a deep-colored, full-bodied, full-flavored grape, it qualifies itself to produce the bold and robust wine.

152 Moselbluemchen
Served chilled, Moselbluemchen, “The Little Flower of Moselle,” has a flowery aroma, and a tingly taste. Brunches and picnics, fish or fowl welcome Kayser’s Moselbluemchen’s company.

34 Almaden, Ruby Cabernet
All the qualities that a red wine drinker looks for are found in Almaden Ruby Cabernet: A big and complex bouquet, full-body, robust flavor and velvety softness. Ruby Cabernet goes with all the foods that red wine normally complements. It is a substantial red wine and, therefore, favors beef, game, and other hearty dishes. It is also an excellent companion to highly seasoned dishes of Mexican and Italian style. We recommend that Ruby Cabernet be served at cellar temperature for maximum enjoyment and be opened and allowed to breathe for one-half hour before serving.

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
APPETIZERS

Iced Celery en Branche
Fresh Fruit Cocktail au Kirsch
Ripe and Green Jumbo Olives
Vegetable Juice or Papaya Nectar
Sliced Eggs with Anchovies and Rémoulade

SOUPS

Consommé Printanière
Crème d'Artichaut Victor Hugo, Croutons Soufflé

Jellied Beef Broth

FISH

Red Snapper Sauté, Maître d’Hôtel Butter, Spanish Salad
Poached Fillet of Perch au Vin Blanc, New Potatoes

ENTREES

Braised Stuffed Leg of Spring Chicken, Sauce Demi Glacé, Stuffed Artichoke Bottoms
Baked Canadian Smoked Pork Loin, Bavarian Red Cabbage, Cherry Sauce
Grilled Select Calf's Liver à l’Anglaise, Crisp Bacon, Smothered Onions
Assorted Vegetable Plate with Poached Eggs on Toast
Cling Peach Fritter with White Wine Sauce

To Order from our Charcoal Broiler (allow ten minutes)
Charcoal Broiled Sliced Choice Entrecote of Eastern Beef, Colbert Sauce, au Gratin Potatoes

GOURMET SPECIAL

Julienne of Beef à la Stroganoff with Sour Cream Sauce, Rice Pilaf

ROAST

Roast Tom Turkey, Chestnut Dressing, Giblet Gravy, Candied Sweet Potatoes, Cranberry Sauce

VEGETABLES---POTATOES

Baked Danish Squash
Baked Idaho, Sour Cream

Bavarian Red Cabbage
au Gratin Potatoes
Buttered String Beans
Candied Sweet Potatoes

COLD BUFFET

Homemade Headcheese, Vinaigrette, Potato Salad and Dill Pickle
Boiled Ham and Swiss Cheese with Spiced Hawaiian Pineapple
Sliced Cold Beef, Potato Salad, Dill Pickles, Rémoulade Sauce

SALADS---DRESSINGS

Heart of Lettuce, Marie Rose
Mixed Green Comtesse
Roquefort French Lemon Mayonnaise Garlic

Tuna Salad a la Monaco
Tropical Fruit Salad
Apple-Celery, Waldorf

DESSERTS

Mariposa Cheesecake
Orange Chiffon Cake
Chocolate Éclair
Wine Jello, Chantilly
Coupe Royal (Strawberries)
Marble Fudge Ice Cream
Passion Fruit Sherbet
Purple Plums in Syrup

CHEESE

A Selection of Fine Imported and Domestic Cheese from our Cheese Tray
Ry-Krisp, Melba Toast, Saltine or Water Crackers

BEVERAGES

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

J. M. ABRAMSON, Chief Steward

Pacific Far East Line

JOHN G. MERLO, Executive Chef