Aboard the S. S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

En Route Los Angeles to Honolulu

Thursday, November 3, 1977

Suggested Dinner Wines

36 Beaulieu Vineyard, Burgundy
Made from Gamay and Mondeuse grapes to produce a clear ruby wine with a fresh light body, dry well-balanced flavor and fruity fragrance. Matured in American oak.

44 Inglenook Charbono (Shar-bone-o)
A smooth full-bodied red wine. Dry in character. A pleasant experience.

60 Sebastiani, Cabernet Sauvignon
Of French origin, the Cabernet Sauvignon is the principal variety of the Bordeaux region of France. In recent years it has gained eminence, and today can be considered the most sought-after red wine both in France and California. A wine of high tannin when young, it required long aging in redwood to soften, then aging in oak for an added touch of “wood” character. As a general rule, are aged three and one-half years in redwood and six months to one year in oak.

130 Lindeman, Private Bin Chablis
Light color, soft brown flavor with a dry flinty finish to the palate, made from Riesling Grapes grown in the Hunter River Valley, New South Wales, Australia.

Please Order by Bin Number

Demisette 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 Banch
- Seafood Salad on Lettuce
- Iced Tomato Juice or Guava Nectar
- Suprême of Fresh Orange Cocktail au Rum
- Smoked Alaska Salmon, Creamed Horseradish
- Ripe and Green Jumbo Olives
- Mariposa Cheese Dip with Fritos
- Russian Herring Salad, Sliced Beets
- Fresh Ground Tartare Canapés

**SOUPS**

- Consommé Madrilène
- Cream of Fresh Mushrooms, Buttered Croutons
- Chilled Peach Soup

**FISH**

- Suprême of Sea Bass Sauté with Cucumbers
- Curry of Scallops Madras, Saffron Rice, Condiment Platter

**ENTREES**

- Sweetbreads and Chicken Livers Sauté, Chipolata, Button Mushrooms, Pearl Onions
- Braised Squab Pigeon Louisiana, en Cocotte, Sherry Wine Sauce, Garni
- Omelet Joinville Stuffed with Shrimp, Mushrooms, Truffles
- Banana Fritter with Fruit Sauce au Kirsch, Cinnamon Rice
- Veal Scallopini Sauté, Marsala with Ravioli Bolognese

*To Order from our Charcoal Broiler (allow ten minutes)*

- Charcoal Broiled Choice New York Cut Steak, Sauce Colbert, Broiled Tomato

**ROAST**

- Roast Gigot of Spring Lamb, Maitre d’Hôtel, Garden Peas, Rosemary Potatoes, Mint Sauce

**VEGETABLES---POTATOES**

- Buttered White Turnips
- Broccoli Spears, Hollandaise Sauce
- Baked Idaho, Sour Cream
- Rosemary Potatoes
- Stewed Eggplant, Sevillane
- Steamed Carolina Rice

**COLD BUFFET**

- Roast Prime Ribs with Tomato Salad, Dill Pickles, Rémoulade Sauce
- Assorted Cold Meats with Potato Salad, Sliced Tomatoes
- Fruit Salad Plate with Sherbet or Cottage Cheese

**SALADS---DRESSINGS**

- Romaine, Sliced Tomato, Asparagus Tips
- Roquefort
- Jeanette Salad
- French
- Lemon
- Mayonnaise
- Garlic
- Thousand Island

**DESSERTS**

- Marble Fudge Cake
- Old English Fruitcake
- Banana Nut Ice Cream
- Raspberry Sherbert
- Tartelette, Chantilly
- Compote of Plums
- Coupe Glacé Thaïs

**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