Aboard the S.S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

Wednesday, November 2, 1977

En Route Los Angeles to Honolulu

Suggested Dinner Wines

82 Brolio Chianti, Classico
The classic red Chianti, full bodied, very smooth, very dry. Its unique flavor comes from the original Ricasoli blend of four grape varieties. Its distinctive bouquet comes from slow, patient aging in small oak casks. Serve Brolio Classico at cellar temperature with any food, especially Italian dishes, pastas, Barbecues, cheese.

94 Chapoutier Tavel Rose
Some fifty miles up the Rhone from the Mediterranean is Avignon, former home of Popes and Medieval Capital of Provence. Near it is produced Tavel, a light, rose-red, fairly dry wine, especially suited for use as a luncheon wine. With flowery bouquet. Light body and green-gold color. Delightful with any seafood.

108 Charles Krug, Chablis
A sprightly, light bodied dry white wine; generic.

156 Soave, Ricasoli
The finest regional white wine of Italy, fresh-tasting yet delicately dry, with a hint of floweriness in its bouquet. Soave is the perfect wine to serve, well chilled, with all seafood and poultry dishes, or with any other light-flavor food.

Please Order by Bin Number

Demi-tasse 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
**MENU**

**APPETIZERS**

- Iced Celery en Branche
- Iced Tomato or Orange Juice
- Ripe and Green Jumbo Olives
- Dungeness Crab Meat Cocktail, Louie
- Iced Melon Balls Cocktail, au Cointreau
- Consommé Tapioca
- Cream of Corn, Maryland, Croutons Soufflé

**SOUPS**

- Chicken Galantine, Aspic
- Italian Antipasto, Peperoncini
- Pickled Herring with Onion Rings
- Hors d’Oeuvres Salad, Monte Cristo
- Marinated Brook Trout au Vin Blanc
- Jellied Chicken Broth

**FISH**

- Fried Jumbo Louisiana Prawns, Tartar Sauce, Cole Slaw Salad
- Broiled Mahimahi, Maître d’Hôtel, Parsley Potatoes

**ENTREES**

- Braised Select Pork Tenderloin with Sauce Robert, Braised Cabbage, Baked Apple Ring
- Schnitzel Holstein, Veal Cutlet, Fried Egg, Capers, Anchovy Fillet, Sauté Potatoes
- Disjointed Spring Chicken au Riesling, Risotto Parmesan, en Casserole
- Omelet Chatelaine with Tomato, Onion, Green Pepper, Sausage
- Red Top Apple Fritters, Rum Sauce

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

- Charcoal Broiled Double Spring Lamb Chops, Maître d’Hôtel, Rosemary Potatoes, Mint Jelly

**GOURMET SPECIAL**

- Salmi of Golden Pheasant au Cognac, Pearl Onions, Olives, Seedless Grapes

**ROAST**

- Roast Choice Prime Rib of Beef au Jus, Creamed Fresh Horseradish, Hot Corn Bread

**VEGETABLES---POTATOES**

- Buttered Fresh Spinach
- Braised White Cabbage
- Buttered String Beans
- Baked Idaho, Sour Cream, Chives
- Sautéed Rosemary Potatoes
- Glazed Pearl Onions
- Steamed Carolina Rice

**COLD BUFFET**

- Assorted Fresh Fruit Plate on Crisp Lettuce with Cottage Cheese
- Sliced Breast of Turkey, Cranberry Sauce, Waldorf Salad
- Homemade Headcheese, Vinaigrette, Vegetable Salad

**SALADS---DRESSINGS**

- Florida Fruit Salad
- Tossed Green Salad, Niçoise
- Kidney Beans, Italienne Black Forest Cake
- Roquefort
- French
- Lemon
- Mayonnaise
- Garlic
- Thousand Island

**DESSERTS**

- Chocolate Ice Cream
- Lime Sherbet
- Fruit Jello, Whipped Cream

**CHEESE**

- A Selection of Fine Imported and Domestic Cheese from our Cheese Tray

**BEVERAGES**

- Coffee Sanka
- Green, Orange Pekoe or Bushells Tea M 1k
- Buttermilk Chocolate

J. M. ABRAMSON, Chief Steward  
Pacific Far East Line  
JOHN G. MERLO. Executive Chef