M/V ISLAND PRINCESS

JUICES

TOMATO
ORANGE
V.8
PINEAPPLE
GRAPEFRUIT

APPETIZERS

SCALLOPS COCKTAIL, AURORA SAUCE
ICED CELERY
RED RADISHES
RIPE OLIVES

SOUPS

HOT CONSOMME DIABLETIN
JELLIED CHICKEN BROTH
PASTA E FAGIOLI "TRIESTINA"
POTAGE A LA NORMANDE

FARINACEOUS

RIGATONI RAGUTATI IN SKILLET PAN
Sauces:
Ragout
Meat Gravy
Tomato

FISH

FILLET OF FLOUNDER A LA DORIA
STEAK OF RED SNAPPER IN FRESH TOMATO SAUCE

ENTREES

BRAISED OX TONGUE IN MADEIRA WINE SAUCE
VEAL NOISETTE "Diane"

ROAST

CAPON IN COCOTTE A LA RICHELIEU

FROM THE GRILL (15 minutes)

PHILADELPHIA MIXED GRILL
SLICES OF CALF'S LIVER, ENGLISH STYLE

(WITH SPECIAL DIET PLEASE CONSULT THE MAITRE D'HOTEL)
COLD DISHES
ASSORTED COLD CUTS
ROAST CHICKEN
VENISON PATTY, MEAT JELLY
FRICANDEAU OF VEAL, MIXED PICKLES

VEGETABLES
MASHED LETTUCE
GARDEN PEAS
GLAZED CARROTS

POTATOES
BAKED IDAHO
BOILED
FRENCH FRIED

SALADS
LORETTE
TOMATO
LETTUCE

DRESSINGS
THOUSAND ISLAND
GARLIC
VINAIGRETTE
ROQUEFORT

ICE CREAM
VANILLA
STRAWBERRY
COFFEE
ORANGE SHERBET

DESSERTS
THOUSAND LEAVE CAKE
ASSORTED PASTRIES
MIRLINTON TARTLETS

COMPOTES
APRICOTS IN SYRUP
PEACHES IN SYRUP

CHEESE
CREAM CHEESE
TILSITER
MARTESANA
CAMEMBERT

FRUITS
BASKET OF FRESH FRUITS IN SEASON

BEVERAGES
COFFEE
POSTUM
SKIMMED MILK
LINDEN TEA
SANKA
MILK
TEA
CAMOMILE

Tuesday, December 26, 1972
PRINCESS AMALIA OF ORANGE

c. 1630

Sir Anthony van Dyck

The Norton Simon Foundation, Fullerton, California