



JUICES

TOMATO  
ORANGE

V.8

PINEAPPLE  
GRAPEFRUIT

APPETIZERS

ICED CELERY  
SCALLOPS COCKTAIL, AURORA SAUCE  
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

(FOR SPECIAL DIET PLEASE CONSULT THE MAITRE D'HOTEL)

WINE SUGGESTIONS	
White:	Liebefra
Rose:	Bertarose
Red :	Saint Ju

Tuesday, December 26, 1972

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**COLD DISHES**

ASSORTED COLD CUTS  
ROAST CHICKEN  
VENISON PATTY, MEAT JELLY  
FRICANDEAU OF VEAL, MIXED PICKLES

BOILED EGGS CARDINAL  
NEW JERSEY COOKED HAM  
PRIME ROAST BEEF, HORSERADISH  
ROAST PORK LOIN, APPLE SAUCE

**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  
CHOCOLATE

STRAWBERRY

COFFEE  
ORANGE SHERBET

**DESSERTS**

THOUSAND LEAVE CAKE  
ASSORTED PASTRIES

MIRLINTON TARTLETS

**COMPOTES**

APRICOTS IN SYRUP

PEACHS IN SYRUP

**CHEESE**

CREAM CHEESE  
TILSITER

MARTESANA  
CAMEMBÉRT

**FRUITS**

BASKET OF FRESH FRUITS IN SEASON

**BEVERAGES**

COFFEE  
POSTUM  
SKIMMED MILK  
LINDEN TEA

SANKA  
MILK  
TEA  
CAMOMILE

STION

raumilch

ose Bertani

Julien, Bordeaux



**Princess Cruises®**

PRINCESS AMALIA OF ORANGE  
c. 1630  
Sir Anthony van Dyck  
The Norton Simon Foundation, Fullerton, California