CAPTAIN'S DINNER
Aboard SS Monterey

CAPTAIN MALCOLM R. PETERS, USNR, Commanding

EN ROUTE LOS ANGELES TO HONOLULU

Sunday, October 21, 1973
Menu

Crisp Utah Celery en Branche
Prosciutto Ham aux Melon Balls
Caviar on Melba Toast, Romanoff
Supreme of Fresh Frosted Pineapple Chunks au Creme de Menthe

Consomme Double, Comtesse
Veloute of Asparagus Argenteuil, Cheese Straw

Blue Mountain Brook Trout, Saute Belle Meuniere, Spanish Salad
Poached Chinook Salmon, Sauce Gourmet, Pommes Nature

Sorbet Drapeau au Champagne

Supreme de Volaille a la Kiev, Sauce Albufera, Rice Pilaff, Garden Peas, Pommes Noisette
Braised Saddle of Spring Lamb, Fresh Mint Sauce, Stuffed Artichoke Bottom, Duxelles
Baked Sugar Cured Virginia Ham, Sauce Champagne, Sweet Potatoes Imperial
Chicken Livers a la Financiere, Timbale of Risotto Parmesan
Del Monte Pear Fritters, Sauce au Grand Marnier

Charcoal Broiled New York Steak, Mushrooms, Marchand de Vin, French Fries
Green Peas, Pysanne
Sweet Potatoes
Baked Idaho Potato, Sour Cream and Chives

Printemps Salad with Hearts of Palm and Asparagus Tips, Green Goddess Dressing

Assorted Domestic and Imported Cheese Platter

Assorted Petits Tours
Baked Alaska with Blueberry Brandy Sauce
After Dinner Mints

Green, Orange Pekoe or Robur Tea
Milk
Demitasse
Chocolate

JOHN G. MERLO, Chief Steward

GERARD A. MEHUWISSE, Executive Chefi