ABOARD s. s. MONTEREY  CAPTAIN MALCOLM R. PETERS, USNR, Commanding
EN ROUTE LOS ANGELES TO HONOLULU
FRIDAY, OCTOBER 19, 1973

APPETIZERS
Coeur de Celeri en Branche
Pâté de Foie Gras, Strasbourg
Fonds des Artichauts à la Diepoisse
Olives Noires et Vertes Côte d'Azur
Jus des Légumes et de Pampelousse
Petit Pain à la Russe (Caviar Canapés)
Ananas Glacé à la Grand Marnier (Pineapple)
Cocktail des Crevettes, Ravigote (Shrimp)

SOUPS
Consommé Double Royal
Bisque d’Homard à l’Ancienne (Velouté of Lobster)

FISH
Fillet de Sole Marguery (Poached Sole in White Wine, Shrimp, Oysters, Mushrooms au Gratin)
Cuisse des Grenouilles au Tomate en Casserole, Provençale (Frog Legs)
Sorbet Frappé au Champagne

ENTREES
Suprême de Faisan au Riz Sauvage (Breast of Pheasant, Champagne Sauce, Wild Rice, Pineapple, Grapes)
Ris de Veau à la Financière (Veal Sweetbreads with Mushrooms, Olives, Madeira Sauce)
Gigot d’Agneau Rôti, Coeurs des Artichauts, Pommes Parisienne (Roast Spring Lamb)
Homard à la Trouville (Lobster Newburg with Rice Pilaff en Casserole)
Lapin Sauté à l’Estragon (Young Rabbit Sauté in Tarragon Sauce)

To order from our Charcoal Broiler (allow ten minutes)

ROAST
Filet Mignon du Boeuf Grillé, Pommes O’Brien, Sauce Périgueux (Tenderloin Steak)

VEGETABLES---POTATOES
Petits Pois, Française (Peas)
Haricots Vertes, Tourangelle (String Beans)
Pommes Arlie (Stuffed Baked Potato)
Carottes aux Fines Herbes
Pommes Noisettes (Small Roast Potatoes)

COLD BUFFET
Saumon Froid en Bellevue, Julienne de Laitue, Mayonnaise de Caviar (Cold Salmon)
Galantine de Poulet à la Favorite, Sauce Antoine (Chicken Galantine)

SALADS---DRESSINGS
Salade d’État (Cucumber, Artichoke, Pickled Beets)
Thousand Island Lemon French Roquefort Mayonnaise Garlic
Salade des Coeurs du Palmier (Hearts of Palm Salad)

DESSERTS
Savarin aux Fruit Glacé
Flaming Crêpes Suzettes
Golden Banana Ice Cream
Jello, Chantilly

Patisserie Française Varie
Fruit Compote
Lemon Sherbet

A Selection of Fine Imported and Domestic Cheese from Our Cheese Tray

CHEESE
Coffee  Milk  Demitasse  Chocolate  Robur, Green or Orange Pekoe Tea

BEVERAGES

JOHN G. MERLO, Chief Steward  GERARD MEEUWISSE, Executive Chef

Pacific Far East Line
Suggested Dinner Wines

CALIFORNIA CHAMPAGNE

#20 Hanns Kornell, Brut—
Hanns Kornell Champagne is produced in the traditionally French method originated in the district of Champagne, France. The champagne is bottled, fermented, aged and shipped in the original bottle. From the first step in champagne production until it reaches the consumer, the contents never leave the individual bottles.

CALIFORNIA ROSÉ WINE

#100 Beaulieu Vineyard, BeauRose—
The Beaulieu Vineyard has produced this outstanding wine, piquant and delightful. It has become the most popular of all Napa Valley wines and is as appealing to the palate as to the eye.

FRENCH RED BORDEAUX

#82 Château Ripeau (St. Emilion)—
Typical of the rich, full bodied wines of this region. Splendid with light meats and poultry.

(Consult the Wine List for a complete selection exactly to your taste.)