Dinner ABOARD s. s. MONTEREY CAPTAIN MALCOLM R. PETERS, USNR, Commanding
EN ROUTE LOS ANGELES TO HONOLULU THURSDAY, OCTOBER 18, 1973

APPETIZERS
Iced Celery en Branche
Iced Tomato or Orange Juice
Fancy Crab Leg Cocktail, Louie
Ripe and Green Jumbo Olives
Iced Melon Balls au Triple Sec

Chicken Galantine, Aspic
Artichoke Bottoms, Lucille
Stuffed Eggs with Anchovies
Italian Antipasto, Peperoncini
Hors d'OEuvres Salad, Monte Cristo

SOUPS
Consommé Écossaise
Velouté Mulligatawny, Rice, Croutons Soufflé
Jellied Beef Broth

FISH
Fried Jumbo Louisiana Prawns, Tartar Sauce, Cole Slaw Salad
Broiled Opakapaka Maître d'Hôtel, Parsley Potatoes

ENTREES
Veal Cutlet Sauté Oscar with Lobster, Asparagus, Sauce Béarnaise, Woerlitz Potatoes
Fried Breaded Calf's Liver à l'Anglaise, Tomato Sauce, Lyonnaise Potatoes
Disjointed Spring Chicken au Riesling, Risotto Parmesan en Casserole
Smoked Pork Loin with Cherry Sauce, Braised Red Cabbage
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 ---
Mignonette du Filet à la Stroganoff, aux Quenelles Parisienne

ROAST
Roast Choice Sirloin of Beef, Truffle Sauce, Creamed Fresh Horseradish, Hot Corn Bread

VEGETABLES---POTATOES
French Fried Parsnips Buttered Garden Peas Asparagus Spears, Melted Butter Braised Red Cabbage
Baked Idaho, Sour Cream, Chives Woerlitz Rosemary Potatoes Steamed Carolina Rice

COLD BUFFET
Pineapple, Peaches and Pear on Crisp Lettuce with Cottage Cheese
Sliced Breast of Turkey with Cranberry Sauce, Waldorf Salad
Homemade Headcheese, Vinaigrette, Vegetable Salad

SALADS---DRESSINGS
King Kalakaua Fruit Salad Kidney Beans, Italienne Chicken Salad, Almondine
Tossed Green Salad, Niçoise Thousand Island Lemon French Roquefort Heart of Lettuce and Tomato

DESSERTS
Black Forest Cake Iced Cream Biscuit Roll Holland Mocha Squares Coupe, Glacé Fedora
English Raisin Cake Chocolate Ice Cream Orange Sherbet Fruit Jello, Whipped Cream

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

CHEESE

DESSERTS

BEVERAGES

ROAST

John G. Merlo, Chief Steward

Gerard Meeuwisse, Executive Chef

Pacific Far East Line
Suggested Dinner Wines

CALIFORNIA RED WINE

#46, Almadén, Pinot Noir—
A velvet smooth, perfectly dry red dinner wine which owes its elegant taste and bouquet to the aristocrat of Burgundy grapes—the tiny, flavorful Pinot Noir.

FRENCH RED WINE

#90 Nuits St. George, Barton & Guestier—
Generous, soft, well balanced.

FRENCH CHAMPAGNE

#8 Mumm’s, G. H., Extra Dry—
A light bodied, medium dry champagne with all the fine qualities that years of care and experience can provide.

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