APPETIZERS
- Pacific Crab Meat Cocktail
- Hearts of Celery en Branch
- Iced Tomato or Orange Juice
- Green and Ripe Jumbo Olives
- Frosted Melon Balls au Cointreau
- Malihini Poi Cocktail
- Stuffed Eggs with Anchovies
- Westphalian Ham with Pineapple
- Lomi Lomi Salmon, Queen Kapiolani
- Kalua Pu'a Sesame Seed (Pork Tidbits)

SOUPS
- Consommé Mikado
- Som Soo (Chinese Long Rice)
- Chilled Vichyssoise

FISH
- Baked Rock Cod, Sauce Dugléré, Parsley Potatoes en Casserole
- Tempura Jumbo Fried Prawns, Hot Mustard Sauce, Kim Chee

ENTREES
- Tenderloin of Beef Sauté with Green Pepper, Water Chestnuts, Bamboo Shoots, Fried Noodles
- Fried Half Maui Chicken Princess Kalulani, Coconut Cream Sauce, Glazed Pineapple
- Nawiwiwi Barbecued Fresh Pork Spareribs, Pink Sauce, Polynesian Rice
  - Grilled Veal Cutlet, Aloha Style with Cauliflower Gratiné
  - Golden Apricot Fritters, Sauce au Rum
  - To order from our Charcoal Broiler (allow ten minutes)
- Charcoal Broiled Choice Teriyaki Steak, Oriental Sauce, Fried Rice, Polynesian

GOURMET SPECIAL
- Baked Kailua Papaya Stuffed with Lobster Curry, Rice Pilaff, Shredded Coconut and Chutney

ROAST
- Roast Loin of Pork, Sweet Potato-Banana Dressing, Kalakaua Style

VEGETABLES---POTATOES
- String Beans, Waikiki Banana Squash, Kalakaua Kernel Corn, Molokini Cauliflower Gratiné
- Baked Idaho Potato Sweet Potatoes, Mauna Kea Sauté Potatoes Fried Rice, Polynesian

COLD BUFFET
- Sliced Lobster and Prawns on Crisp Lettuce, Hard-Boiled Egg, Mayonnaise
- Hawaiian Chicken Curry Salad, Pineapple, Papaya and Shredded Coconut
- Roast Gigot of Spring Lamb with Cole Slaw and Tomato, Mint Jelly

SALADS---DRESSINGS
- Mixed Green with Baby Shrimp Heart of Lettuce, Sliced Egg, Avocado
  - Chicken-Rice-Pineapple, Hawaiian Style 50th Star Fruit Salad
  - Thousand Island Lemon French Roquefort Mayonnaise Garlic

DESSERTS
- Hawaiian Coconut Cake King Kamehameha Soufflé, Sauce au Mai Tai Lahaina Cheesecake
- Coupe Aloha Cherries Jubilee, Kalakaua Passion Fruit Sherbet Pohã Ice Cream

CHEESE
- A Selection of Fine Imported and Domestic Cheese from Our Cheese Tray
  - Ry-Krisp, Melba Toast, Saltines or Water Crackers

BEVERAGES
- Coffee Milk Demitasse Chocolate Robur, Green or Orange Pekoe Tea

John G. Merlo, Chief Steward
Gerard Meeuwisse, Executive Chef
Suggested Dinner Wines

FRENCH WHITE BORDEAUX

#150 Blanc de Blanc, Barton & Guestier—
A light, dry Bordeaux wine that combines a clear taste with a fine character. It is made exclusively from white grapes that are harvested before they are fully ripe. It is perfect accompaniment to both simple and festive meals.

CALIFORNIA RED WINE

#54 Louis Martini, Cabernet Sauvignon—
Deep ruby red with fine bouquet and flavor. Some of the finest red California wines are produced from the variety.

ITALIAN RED WINE

#96 Brolio Chianti, Classico—
The classic red Chianti, full bodied, very smooth, very dry. Its unique flavor comes from the original Ricasoli blend of four grape varieties. Its distinctive bouquet come from slow, patient aging in small oak casks. Serve Brolio Classico at cellar temperature with any food, especially Italian dishes, pastas, barbecues, cheeses.

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