The bygone era of the Clipper Ship was used by artist Don Crowley as a theme for this treatment. Celebrated for their speed and graceful design, these "falcons of the sea" brought to a romantic climax the age of sail.
### Appetizers
- Table Celery - Spanish Olives - Pickled Watermelon Rind - Sweet Pickle Chips
- Mixed Seafood Cocktail, Louis Dressing
- Marinated Brook Trout au Vin Blanc - Gefilte Fish - Celery Parisienne
- Pate Maison - Smoked Oysters en Crouton - Anchovies on Tomato Slice
- Chicken Salad Moderne - Pickled Mushrooms - Norwegian Brisling Sardines

### Soup
- Potage Creme Nivernaise - Consomme Profiterole
- Chilled Jellied Essence of Tomato
- Creme Vichyssoise Glacee

### Fish
- Creamed Deep Sea Scallops Poulette, Chives, Fleurons
- Daube of Sea Bass Saute Meuniere, Green Pepper and Onion Salad

### Paste
- Elbow Macaroni Zingara en Casserole

### Entrees
- Noisette of Spring Lamb, Grilled a la Rachel, Boulangere Potatoes
- Roast Crossribs of Kansas Steer Beef au Jus, Baked Tomato, Duchesse Potatoes
- Breadcrasted Pork Cutlet, Sauce Robert, Apple Beignet
- Creamed Calf’s Sweetbreads in Patty Ring a la Reine, Asparagus Tips
- Saltimbocea Luganesse con Risotto en Casserole
- Fresh Del Monte Globe Artichoke. Hollandaise or Butter Sauce

### Vegetables
- Beans Panache - Zucchini Provencale - Baked Tomato - Steamed Rice

### Potatoes
- Baked Idaho - Boulangere - Duchesse

### Cold Buffet
- Assorted Cold Cuts, Imported Swiss Cheese, Potato Salad
- Roast Loin of Pork, Green Apple Sauce
- Mouseline of Capon, Peach Half
- Cold Pastrami, Cole Slaw

### Salads
- Mixed Green - Divette - Carolina

### Dressings
- French - Mayonnaise - Low Calorie - Roquefort

### Desserts
- Dutch Cherry Torte - Raspberry Rum Layer Cake - Vanilla Ice Cream
- Preserved Tangerines in Syrup
- Lime Sherbet - Port Wine Jello - Golden Pound Cake

### Cheese
- Bel Paese - Gorgonzola - Wisconsin Cheddar - Emmenthal

### Beverages
- Coffee
- Cocoa
- Chocolate
- Sanka
- Green or Ceylon Tea
- Cafe Espresso

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For the Calorie Conscious we feature Metrecal

Please Consult the Wine List for Wines Exactly to your Taste

Coffee and Cafe Espresso Served in the Smoking Room and Cocktail Lounge

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GEORGE SIROVATKA, Chief Steward

PETER MARTI, Maitre d'Hôtel
HONOLULU

FRANCISCO GLEOPE, Chef de Cuisine
Monday, December 4, 1972