### Luncheon

**Appetizers**
- Carrot Sticks - Mustard Pickles - Sun Dried Apricots
- Chilled Pineapple, Tomato or Guava Juice
- Domestic Sardines in Oil - Neptune Salad, Louis Dressing - Gefilte Fish
- Holland Matjes Herring in Sour Cream - Sliced Egg Suedoise
- Cornet of Italian Salami - Swedish Herring Tidbits - Chicken Liver Pate

**Soups**
- Long Island Clam Chowder - Consomme Xavier
- Chilled Jellied Beef Broth
- Creme Ginghalaise Frappee

**Buffet**
- Dutch Luncheon Platter, APL Sausage, Potato Salad
- Corned Brisket of Beef, Mustard Pickles
- Galantine of Capon, Fruit Compote
- Rack of Spring Lamb, Mint Jelly

**Fish**
- Golden Fried Codfish Cakes, Tomato Sauce, New Garden Peas
- Poached Filet of River Perch a la Tosca, Shrimp Sauce, Parsley Potato

**BRUNCH**
- Chilled Tomato Juice - Stewed Santa Clara Prunes
- Har Yuen Chow Don
- Crepes aux Confiture
- Lyonnaise Potatoes - Toasted English Muffin

**Entrees**
- Curried Lamb, Madras Style, Steamed Patna Rice, Condiments, Poppadums
- Braised Roulade of Beef Grand Mere en Casserole
- Fondue Swisse a l'Alpine (Melted Cheese on Garlic Toast)
- Assorted Garden Vegetable Plate, Creamed Chicken

**Special**
- SALAD OLYMPIC: Tuna Fish on Shredded Lettuce, Border of Fresh Garden Vegetables, Served with French or Mayonnaise Dressing

**Grill**
- Hot Roast Pork Sandwich, Natural Gravy, Mousseline Potatoes, Apple Sauce
- Mixed Grill with Capon Leg, Julienne Potatoes, Garni

**Vegetables**
- Stewed Lima Beans - Buttered Green Peas - Parsnip Saute - Steamed Rice

**Potatoes**
- Mousseline - Lyonnaise - Parsley

**Salads**
- Augustine - Cole Slaw - Florida

**Dressings**
- Chili - French - Louis - Tarragon - Low Calorie - Garlic

**Desserts**
- Pineapple Pie - Floating Island Pudding - Chocolate Ice Cream
- Preserved Apricots in Syrup
- Raspberry Sherbet - Melba Jello - Assorted Danish Cookies

**Cheese**
- Domestic Swiss - Smoked - Muenster - Brie

**Beverages**
- Coffee
- Tea
- Cocoa
- Iced Tea
- Iced Coffee

*For the Calorie Conscious we feature Metrecal*

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**GEORGE SIROVATKA**, Chief Steward

**PETER MARTI**, Maitre d'Hotel

**FRANCISCO CLEOPE**, Chef de Cuisine

En Route HONOLULU

Friday, November 17, 1972