Artist William Kautz has shown a great President Liner gliding into port at Hong Kong. Crowded with junks, sampans and native outriggers, the harbor is one of the most beautiful anywhere in the world.
**DINNER**

**Appetizers**
- Ripe Olives
- Iced Table Celery
- Umeboshi
- Crystalized Ginger
- Fresh Pineapple Chunk Cocktail au Cointreau
- Marinated Silver Smelts
- Anchovy Canape
- Old Fashioned Gefilte Fish, Garni
- Stuffed Celery, Parisienne
- Toast Florentine

**Soups**
- Borscht with Sour Cream
- Consommé Fine Paste
- Chilled Jellied Madrilene
- Creme Vichyssoise
- Glacee

**Fish**
- Poached Ocean Perch, Chablis Wine Sauce, Parsley Potato
- Broiled Barracuda, Colbert Sauce, Cucumber Salad

**Paste**
- Shell Macaroni alla Naplitana, Grated Parmesan Cheese

**Entrees**
- Glazed Smoked Pork Loin, Port Wine Sauce, Spiced Red Cabbage, Apple Ring
- Disjointed Spring Chicken Sauté Cacciatora, Risotto Piemontaise
- Roast Top Sirloin of Choice Beef, Naturel au Jus, Bouquetiere
- Braised Swedish Meat Balls, Pan Gravy, Parsley Potato
- Golden Fried Queen Fritter, White Wine Foam Sauce

**Vegetables**
- Spiced Red Cabbage
- French Cut Beans
- Kernel Corn
- Steamed Rice

**Potatoes**
- Baked
- Parsley
- Long Branch

**Cold Buffet**
- Assorted Cold Cuts, American Cheese, Potato Salad
- Galantine of Capon, Spiced Peach
- Roast Spring Lamb, Mint Jelly

**Salads**
- Sliced Tomato
- Panama
- Tossed Green

**Dressings**
- French Gourmet
- Green Goddess
- Low-Calorie

**Desserts**
- Raspberry Layer Cake
- Macadamia Nut Sundae
- Golden Pound Cake
- Preserved Bartlett Pears in Syrup
- Assorted Homemade Cookies
- Creme de Menthe Sherbet
- Burgundy Cherry Ice Cream

**Cheese**
- New York Martin
- Fromage de Brie
- American
- Bel Paese

**Beverages**
- Coffee
- Sanka
- Postum
- Cocoa
- Tea: Green or Orange Pekoe

For the calorie conscious we feature Metrecal

Fresh Fruit in Season

*Please consult the Wine List for wines exactly to your taste.*

After Dinner—Coffee and Cafe Espresso will be served in the Smoking Room

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RAYMOND G. CAVANAUGH, Chief Steward
THOMAS FULLIAM, Chef de Cuisine
MICHAEL J. MURPHY, Maitre d'Hotel

In Port, HONOLULU, Tuesday, December 26, 1972