Appetizers
Chilled Juices: Pineapple, Blended or Papaya
Carrot Sticks Pickle Chips Rakkyo Sun Dried Figs
North Sea Sprats on Sliced Egg Homemade Liver Pate, Garni
Antipasto Royale Chicken Salad, Moderne
Soups
Leek and Potato Consomme Julienne
Chilled Jellied Beef Broth Creme Vichysoisse, Glacee
Cold Buffet
Dutch Luncheon Platter with Sausage, Potato Salad
Cored Brisket of Beef, Mexican Cole Slaw
Pickled Lamb’s Tongue, Vinaigrette
Fish
Filet of Red Snapper Saute in Browned Lemon Butter, Persille Potato Escabeche (Baked Sea Bass, Filipino Style), Steamed Rice

--- Brunch ---
Chilled Papaya Juice Stewed Santa Clara Prune
Shirred Eggs, Pork Link Sausages Scrambled Eggs, Princess
Crisp Bacon Toasted English Muffin Saute Potatoes

Entrees
Braised Lamb Shank, Burgundy Sauce, Julienne of Fresh Garden Vegetables
Arroz con Pollo (Spanish Style Chicken, Chorizos, Saffron Rice)
Roast Shoulder of Pork, Boston Baked Beans, Brown Bread
Assorted Fresh Garden Vegetable Plate, Poached Egg
Specials
STUFFED ARTICHOKE A LA REINE: Artichoke Bottom Filled with Diced Ham, Chicken, and Beef Cube, Tossed in Special Dressing, Adding Celery, Sliced Pimiento.

BACON AND TOMATO SANDWICH: Toast, Bacon, Tomato, Lettuce with Mayonnaise, Saratoga Chips
Grill
Chicken Fried Steak, Country Gravy, Saute Potatoes
Vegetables
Brussels Sprouts Glazed Carrots Baked Beans Steamed Rice
Potatoes
Saute Whipped in Cream Parsley
Salads
Cole Slaw Pickled Beet and Onion Hearts of Lettuce
Dressings
French Lorenzo Mayonnaise Low-Calorie
Desserts
Gooseberry Pie Strawberry Pudding Banana Nut Loaf
Fruit Jello, Chantilly Assorted Danish Cookies
Toasted Almond Ice Cream Guava Sherbet
Cheese
Monterey Jack Domestic Swiss American Teleme
Beverages
Coffee Nescafe Postum Cocoa Tea: Green or Orange Pekoe
For the calorie conscious we feature Metrecal

RAYMOND G. CAVANAUGH, Chief Steward
THOMAS PULLIAM, Chef de Cuisine
MICHAEL J. MURPHY, Maitre d’Hotel
In Port, HONOLULU, Tuesday, December 26, 1972