LUNCHEON
S. S. MARIPOSA
THURSDAY, NOVEMBER 4, 1976

APPETIZERS
Crisp Garden Radishes, Carrot Sticks   Assorted Yami Yogurt   Fruit Cup au Maraschino
Chilled Grapefruit or Pineapple Juice   Baby Shrimp in Aspic    Chopped Chicken Livers
Italian Salami, Antipasto   Clam Dip with Tostados   Sliced Papaya and Pineapple

SOUPS
Consommé Mimosa   Chicken Noodle with Mushrooms   Cream of Strawberries, Glacé

FISH
Rex Sole Sauté with Brown Butter, Shredded Carrot Salad
Creamed Alaska Baby Shrimp à la Newburg, Rice Pilaff

ENTREES
Breaded Pork Chops, Sauté in Walnut Butter, Braised Red Cabbage
Braised Beef à la Mode (French Pot Roast), Vegetables Printanière
Roast Rolled Turkey Legs, Mushroom Sauce, Snowflake Potatoes
German Apple Pancakes with Cinnamon, Whipped Cream
Curried Spring Lamb, Rice Pilaff, Condiment Platter
Banana Hangtown Fry, Eggs, Oysters and Bacon

CHARCOAL BROILED SPECIALTY
Broiled Frankfurters, Baked Pork and Beans, Boston Brown Bread

SPECIAL LUNCHEON SALAD
STEAK TARTARE
Row Ground Sirloin of Beef, Garni with Capers, Chopped Onions, Beets, Pickles, Egg Yolk and Anchovy

VEGETABLES - POTATOES
Vegetables Bouquetière   Braised Red Cabbage   Baked Summer Squash
Creamed Mashed, Long Branch or Persilé Potatoes   Carolina Rice

COLD BUFFET
Special Fruit Salad with Raspberry Sherbet or Cottage Cheese Center
Assorted Cold Cuts, Smoked Liver Sausage, Hawaiian Cole Slaw
Roast Beef Sandwich with Lettuce, Potato Salad, Dill Pickles

SALADS - DRESSINGS
Cottage Cheese, Peaches   Manoa Lettuce, Tomato, Asparagus   Kidney Bean Salad   Carrot Salad
French Mayonnaise   Roquefort   Thousand Island   Garlic   Lemon

DESSERTS
Golden Banana Cream Pie   Caramel Custard   Praline Pudding   Compote of Bartlett Pears
Macadamia Nut Ice Cream   Raspberry Sherbet   Tutti Frutti Sundae   English Pound Cake

CHEESE
Edam   Swiss   Wisconsin Blue   Brie   Cheddar   Bel Paese   Bonbel   Villedieu

BEVERAGES
Coffee   Tea   Sanka   Milk   Postum   Chocolate   Buttermilk