

Dinner

ABOARD **s. s. MONTEREY**

CAPTAIN MALCOLM R. PETERS, USNR, *Commanding*

EN ROUTE LOS ANGELES TO HONOLULU

FRIDAY, OCTOBER 19, 1973

APPETIZERS

Coeur de Celeri en Branche	Pâté de Foie Gras, Strasbourg
Fonds des Artichauts à la Dieppoise	Olives Noires et Vertes Côte d'Azur
Jus des Légumes et de Pamplemousse	Petit Pain à la Russe (Caviar Canapés)
Ananas Glacé à la Grand Marnier (Pineapple)	Cocktail des Crevettes, Ravigote (Shrimp)

SOUPS

Consommé Double Royal	Essence de Tortue (Cold Turtle)
Bisque d'Homard à l'Ancienne (Velouté of Lobster)	

FISH

Fillet de Sole Marguery (Poached Sole in White Wine, Shrimp, Oysters, Mushrooms au Gratin)
Cuisses des Grenouilles au Tomate en Casserole, Provençale (Frog Legs)

Sorbet Frappé au Champagne

ENTREES

Suprême de Faisan au Riz Sauvage (Breast of Pheasant, Champagne Sauce, Wild Rice, Pineapple, Grapes)
Ris de Veau à la Financière (Veal Sweetbreads with Mushrooms, Olives, Madeira Sauce)
Gigot d'Agneau Roti, Coeurs des Artichauts, Pommes Parisienne (Roast Spring Lamb)
Homard à la Trouville (Lobster Newburg with Rice Pilaff en Casserole)
Lapin Sauté à l'Estragon (Young Rabbit Sauté in Tarragon Sauce)

To order from our Charcoal Broiler (allow ten minutes)

Filet Mignon du Boeuf Grillé, Pommes O'Brien, Sauce Périgieux (Tenderloin Steak)

ROAST

Canard à la Bigarrade (Roast Duckling, Orange Sauce, Apple Custard)

VEGETABLES---POTATOES

Petits Pois, Française (Peas)	Haricots Vertes, Tourangelle (String Beans)	Carottes aux Fines Herbes
Pommes Arlie (Stuffed Baked Potato)	Pommes Noisettes (Small Roast Potatoes)	

COLD BUFFET

Saumon Froid en Bellevue, Julienne de Laitue, Mayonnaise de Caviar (Cold Salmon)
Galantine de Poulet à la Favorite, Sauce Antoine (Chicken Galantine)

Hot French Bread

SALADS---DRESSINGS

Salade d'Été (Cucumber, Artichoke, Pickled Beets)	Salade des Coeurs du Palmier (Hearts of Palm Salad)
Thousand Island Lemon French Roquefort Mayonnaise Garlic	

DESSERTS

Savarin aux Fruit Glacé	Flaming Crêpes Suzettes	Coupe Glacé Petit Duc	Pâtisserie Française Varié
Golden Banana Ice Cream	Jello, Chantilly	Fruit Compote	Lemon Sherbet

CHEESE

A Selection of Fine Imported and Domestic Cheese from Our Cheese Tray
Ry-Krisp, Melba Toast, Saltines or Water Crackers

BEVERAGES

Coffee	Milk	Demitasse	Chocolate	Robur, Green or Orange Pekoe Tea
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JOHN G. MERLO, *Chief Steward*

GERARD MEEUWISSE, *Executive Chef*

Pacific Far East Line

Suggested Dinner Wines

CALIFORNIA CHAMPAGNE

#20 Hanns Kornell, Brut—

Hanns Kornell Champagne is produced in the traditional French method originated in the district of Champagne, France. The champagne is bottled, fermented, aged and shipped in the original bottle. From the first step in champagne production until it reaches the consumer, the contents never leave the individual bottles.

CALIFORNIA ROSÉ WINE

#100 Beaulieu Vineyard, Beaurisé—

The Beaulieu Vineyard has produced this outstanding wine, piquant and delightful. It has become the most popular of all Napa Valley wines and is as appealing to the palate as to the eye.

FRENCH RED BORDEAUX

#82 Château Ripeau (St. Emilion)—

Typical of the rich, full bodied wines of this region. Splendid with light meats and poultry.

(Consult the Wine List for a complete selection exactly to your taste.)