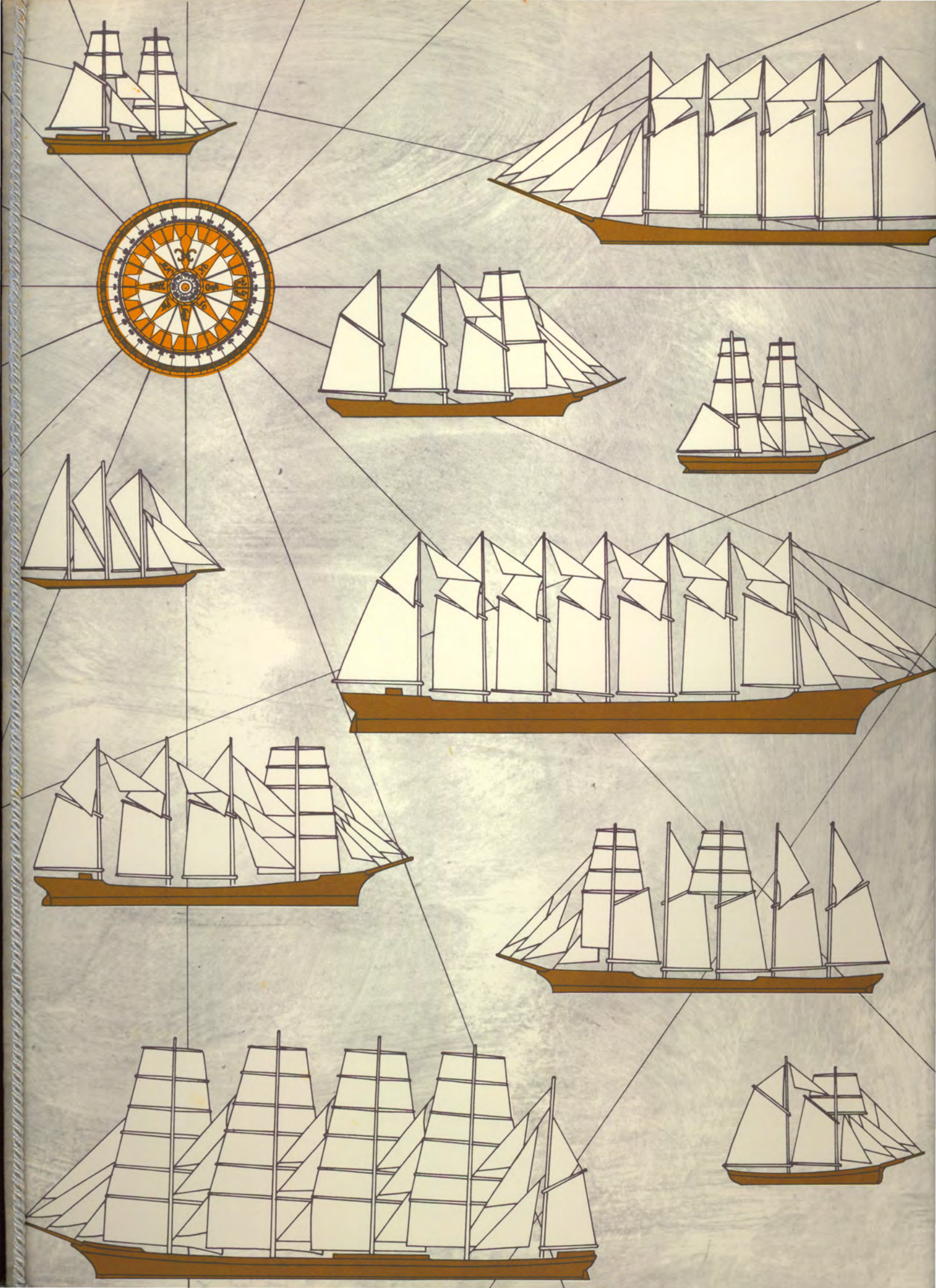


CAPTAIN'S DINNER

Aboard SS Monterey

CAPTAIN MALCOLM R. PETERS, USNR, Commanding

EN ROUTE LOS ANGELES TO HONOLULU

Sunday, October 21, 1973

Menu

Crisp Utah Celery en Branche — Green and Ripe Jumbo Olives

Prosciutto Ham aux Melon Balls — Pate de Foie Gras, Strasbourg

Caviar on Melba Toast, Romanoff — Petit Alaska Shrimp Cocktail, Louie

Supreme of Fresh Frosted Pineapple Chunks au Creme de Menthe

Consomme Double, Comtesse — Jellied Chicken Broth

Veloute of Asparagus Argenteuil, Cheese Straw

Blue Mountain Brook Trout, Saute Belle Meuniere, Spanish Salad

Poached Chinook Salmon, Sauce Gourmet, Pommes Nature

Sorbet Frappe au Champagne

Supreme de Volaille a la Kiev, Sauce Albufera, Rice Pilaff, Garden Peas, Pommes Noisette

Braised Saddle of Spring Lamb, Fresh Mint Sauce, Stuffed Artichoke Bottom, Duxelles

Baked Sugar Cured Virginia Ham, Sauce Champagne, Sweet Potatoes Imperial

Chicken Livers a la Financiere, Timbale of Risotto Parmesan

Del Monte Pear Fritters, Sauce au Grand Marnier

Charcoal Broiled New York Steak, Mushrooms, Marchand de Vin, French Fries

Green Peas, Paysanne — Fresh Broccoli, Hollandaise Sauce — Baby Carrots, Nivernaise

Sweet Potatoes — Baked Idaho Potato, Sour Cream and Chives — Pommes Noisette

Printemps Salad with Hearts of Palm and Asparagus Tips, Green Goddess Dressing

Assorted Domestic and Imported Cheese Platter

Assorted Petits Fours — Baked Alaska with Blueberry Brandy Sauce — Jello, Chantilly

After Dinner Mints — Stuffed Dates

Coffee — Sanka — Green, Orange Pekoe or Robur Tea — Milk — Demitasse — Chocolate

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JOHN G. MERLO, *Chief Steward* — GERARD A. MEEUWISSE, *Executive Chef*

STOCK NO. 6225

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