

Dinner

Aboard the S. S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

Wednesday, November 2, 1977

En Route Los Angeles to Honolulu

Suggested Dinner Wines

82 Brollo Chianti, Classico

The classic red Chianti, full bodied, very smooth, very dry. Its unique flavor comes from the original Ricasoli blend of four grape varieties. Its distinctive bouquet comes from slow, patient aging in small oak casks. Serve Brollo Classico at cellar temperature with any food, especially Italian dishes, pastas, Barbecues, cheese.

94 Chapoutier Tavel Rose

Some fifty miles up the Rhone from the Mediterranean is Avignon, former home of Popes and Medieval Capital of Provence. Near it is produced Tavel, a light, rose-red, fairly dry wine, especially suited for use as a luncheon wine. with flowery bouquet. Light body and green-gold color. Delightful with any seafood.

108 Charles Krug, Chablis

A sprightly, light bodied dry white wine; generic.

156 Soave, Ricasoli

The finest regional white wine of Italy, fresh-tasting yet delicately dry, with a hint of floweriness in its bouquet. Soave is the perfect wine to serve, well chilled, with all seafood and poultry dishes, or with any other light-flavor food.

Please Order by Bin Number

Demitasse is served nightly at sea in the Outrigger Bar

Consult the Wine List for a selection exactly to your taste

Advance orders will ensure faster service

M E N U



APPETIZERS

Iced Celery en Branche	Chicken Galantine, Aspic
Iced Tomato or Orange Juice	Italian Antipasto, Peperoncini
Ripe and Green Jumbo Olives	Pickled Herring with Onion Rings
→ Dungeness Crab Meat Cocktail, Louie	Hors d'Oeuvres Salad, Monte Cristo - ?
Iced Melon Balls Cocktail, au Cointreau	Marinated Brook Trout au Vin Blanc

SOUPS

Consommé Tapioca	Jellied Chicken Broth
Cream of Corn, Maryland, Croutons Soufflé	

FISH

Fried Jumbo Louisiana Prawns, Tartar Sauce, Cole Slaw Salad
Broiled Mahimahi, Maître d'Hôtel, Parsley Potatoes

ENTREES

Braised Select Pork Tenderloin with Sauce Robert, Braised Cabbage, Baked Apple Ring
Schnitzel Holstein, Veal Cutlet, Fried Egg, Capers, Anchovy Fillet, Sauté Potatoes
Disjointed Spring Chicken au Riesling, Risotto Parmesan, en Casserole
Omelet Chatelaine with Tomato, Onion, Green Pepper, Sausage
Red Top Apple Fritters, Rum Sauce

To Order from our Charcoal Broiler (allow ten minutes)

Charcoal Broiled Double Spring Lamb Chops, Maître d'Hôtel, Rosemary Potatoes, Mint Jelly

-----GOURMET SPECIAL-----

? - Salmi of Golden Pheasant au Cognac, Pearl Onions, Olives, Seedless Grapes

ROAST

Roast Choice Prime Rib of Beef au Jus, Creamed Fresh Horseradish, Hot Corn Bread

VEGETABLES---POTATOES

Buttered Fresh Spinach	Braised White Cabbage	Buttered String Beans	Glazed Pearl Onions
Baked Idaho, Sour Cream, Chives	Sauté	Rosemary Potatoes	Steamed Carolina Rice

COLD BUFFET

Assorted Fresh Fruit Plate on Crisp Lettuce with Cottage Cheese
Sliced Breast of Turkey, Cranberry Sauce, Waldorf Salad
Homemade Headcheese, Vinaigrette, Vegetable Salad

SALADS---DRESSINGS

Florida Fruit Salad	Tossed Green Salad, Niçoise	Kidney Beans, Italienne			
Dark? - <u>Chicken Salad, Almondine</u>	Heart of Lettuce, Tomato				
Roquefort	French	Lemon	Mayonnaise	Garlic	Thousand Island

DESSERTS

Black Forest Cake	Iced Cream Biscuit Roll	Swiss Apple Strudel	Coupe Glacé Fedora
<u>English Raisin Cake</u>	Chocolate Ice Cream	Lime Sherbet	Fruit Jello, Whipped Cream

CHEESE

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

BEVERAGES

Coffee	Sanka	Green, Orange Pekoe or Bushells Tea	Milk	Buttermilk	Chocolate
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