

# Dinner

Aboard the S. S. MARIPOSA

CAPTAIN J. H. KILPACK, Commanding

En Route Los Angeles to Honolulu

Thursday, November 3, 1977

## Suggested Dinner Wines

### 36 Beaulieu Vineyard, Burgundy

Made from Gamay and Mondeuse grapes to produce a clear ruby wine with a fresh light body, dry well-balanced flavor and fruity fragrance. Matured in American oak.

### 44 Inglenook Charbono (Shar-bone-o)

A smooth full-bodied red wine. Dry in character. A pleasant experience.

### 60 Sebastiani, Cabernet Sauvignon

Of French origin, the Cabernet Sauvignon is the principal variety of the Bordeaux region of France. In recent years it has gained eminence, and today can be considered the most sought-after red wine both in France and California. A wine of high tannin when young, it required long aging in redwood to soften, then aging in oak for an added touch of "wood" character. As a general rule, are aged three and one-half years in redwood and six months to one year in oak.

### 130 Lindeman, Private Bin Chablis

Light color, soft brown flavor with a dry flinty finish to the palate, made from Riesling Grapes grown in the Hunter River Valley, New South Wales, Australia.

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*



# MENU

## APPETIZERS

|   |                                     |
|---|-------------------------------------|
| Iced Celery en Branche                    | Louisiana Prawn Cocktail            |
| Seafood Salad on Lettuce                  | Ripe and Green Jumbo Olives         |
| Iced Tomato Juice or Guava Nectar         | Fresh Ground Tartare Canapés        |
| Suprême of Fresh Orange Cocktail au Rum   | Mariposa Cheese Dip with Fritos     |
| Smoked Alaska Salmon, Creamed Horseradish | Russian Herring Salad, Sliced Beets |

## SOUPS

|   |                    |
|---|--------------------|
| Consommé Madrilène                          | Chilled Peach Soup |
| Cream of Fresh Mushrooms, Buttered Croutons |                    |

## FISH

Suprême of Sea Bass Sauté with Cucumbers Doria, New Potatoes  
Curry of Scallops Madras, Saffron Rice, Condiment Platter

## ENTREES

Sweetbreads and Chicken Livers Sauté, Chipolata, Button Mushrooms, Pearl Onions  
Braised Squab Pigeon Louisiana, en Cocotte, Sherry Wine Sauce, Garni  
Omelet Joinville Stuffed with Shrimp, Mushrooms, Truffles  
Banana Fritter with Fruit Sauce au Kirsch, Cinnamon Rice  
Veal Scallopini Sauté, Marsala with Ravioli Bolognese

*To Order from our Charcoal Broiler (allow ten minutes)*

Charcoal Broiled Choice New York Cut Steak, Sauce Colbert, Broiled Tomato

## -----GOURMET SPECIAL-----

Lapin Sauté à l'Estragon, Petits Pois, Champignons en Cocotte

## ROAST

Roast Gigot of Spring Lamb, Maître d'Hôtel, Garden Peas, Rosemary Potatoes, Mint Sauce

## VEGETABLES---POTATOES

|                         |                                    |                            |
|-------------------------|------------------------------------|----------------------------|
| Buttered White Turnips  | Broccoli Spears, Hollandaise Sauce | Stewed Eggplant, Sevillane |
| Baked Idaho, Sour Cream | Rosemary Potatoes                  | Steamed Carolina Rice      |

## COLD BUFFET

Roast Prime Ribs with Tomato Salad, Dill Pickles, Rémoulade Sauce  
Assorted Cold Meats with Potato Salad, Sliced Tomatoes  
Fruit Salad Plate with Sherbet or Cottage Cheese

## SALADS---DRESSINGS

|  |                                |                       |
|--|--------------------------------|-----------------------|
| Romaine, Sliced Tomato, Asparagus Tips | Cottage Cheese, Pineapple      | Tossed Green, Avocado |
| Jeanette Salad                         | Sliced Cucumbers in Sour Cream |                       |
| Roquefort                              | French                         | Lemon                 |
|  | Mayonnaise                     | Garlic                |
|  |                                | Thousand Island       |

## DESSERTS

|                      |                       |                       |                   |
|----------------------|-----------------------|-----------------------|-------------------|
| Marble Fudge Cake    | Old English Fruitcake | Tartelette, Chantilly | Coupe Glacé Thaïs |
| Banana Nut Ice Cream | Raspberry Sherbet     | Compote of Plums      | Coconut Macaroon  |

## 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 |
|--------|-------|-------------------------------------|------|------------|-----------|