

Dinner

ABOARD s. s. **MONTEREY**

CAPTAIN MALCOLM R. PETERS, USNR, *Commanding*

EN ROUTE LOS ANGELES TO HONOLULU

THURSDAY, OCTOBER 18, 1973

APPETIZERS

Iced Celery en Branche
Iced Tomato or Orange Juice
Fancy Crab Leg Cocktail, Louie
Ripe and Green Jumbo Olives
Iced Melon Balls au Triple Sec

Chicken Galantine, Aspic
Artichoke Bottoms, Lucille
Stuffed Eggs with Anchovies
Italian Antipasto, Peperoncini
Hors d'Oeuvres Salad, Monte Cristo

SOUPS

Consommé Écossaise

Velouté Mulligatawny, Rice, Croutons Soufflé

Jellied Beef Broth

FISH

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

ENTREES

Veal Cutlet Sauté Oscar with Lobster, Asparagus, Sauce Béarnaise, Woerlitz Potatoes
Fried Breaded Calf's Liver a l'Anglaise, Tomato Sauce, Lyonnaise Potatoes
Disjointed Spring Chicken au Riesling, Risotto Parmesan en Casserole
Smoked Pork Loin with Cherry Sauce, Braised Red Cabbage
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 ---

Mignonette du Filet à la Stroganoff, aux Quenelles Parisienne

ROAST

Roast Choice Sirloin of Beef, Truffle Sauce, Creamed Fresh Horseradish, Hot Corn Bread

VEGETABLES --- POTATOES

French Fried Parsnips Buttered Garden Peas Asparagus Spears, Melted Butter Braised Red Cabbage
Baked Idaho, Sour Cream, Chives Woerlitz Rosemary Potatoes Steamed Carolina Rice

COLD BUFFET

Pineapple, Peaches and Pear on Crisp Lettuce with Cottage Cheese
Sliced Breast of Turkey with Cranberry Sauce, Waldorf Salad
Homemade Headcheese, Vinaigrette, Vegetable Salad

SALADS --- DRESSINGS

King Kalakaua Fruit Salad Kidney Beans, Italienne Chicken Salad, Almondine
Tossed Green Salad, Niçoise Heart of Lettuce and Tomato
Thousand Island Lemon French Roquefort Mayonnaise Garlic

DESSERTS

Black Forest Cake Iced Cream Biscuit Roll Holland Mocha Squares Coupe, Glacé Fedora
English Raisin Cake Chocolate Ice Cream Orange Sherbet Fruit Jello, Whipped Cream

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

JOHN G. MERLO, *Chief Steward*

GERARD MEEUWISSE, *Executive Chef*

Pacific Far East Line

Suggested Dinner Wines

CALIFORNIA RED WINE

#46, Almadén, Pinot Noir—

A velvet smooth, perfectly dry red dinner wine which owes its elegant taste and bouquet to the aristocrat of Burgundy grapes—the tiny, flavorful Pinot Noir.

FRENCH RED WINE

#90 Nuits St. George, Barton & Guestier—

Generous, soft, well balanced.

FRENCH CHAMPAGNE

#8 Mumm's, G. H., Extra Dry—

A light bodied, medium dry champagne with all the fine qualities that years of care and experience can provide.

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