

MENU



APPETIZERS

Dinner

Aboard the S. S. MARIPOSA

CAPTAIN ARTHUR S. MADISON, Commanding

En Route Los Angeles to Honolulu

Wednesday, November 3, 1976



ROAST

Roast Gilt of Spring Lamb, Maître d'Hôtel, Golden Peas, Rosemary Potatoes, Mint Sauce

VEGETABLES---POTATOES

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

COLD BUFFET

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

SALADS---DRESSINGS

Romaine, Sliced Tomato, Asparagus Tips, French Dressing, Lemon Mayonnaise, Sliced Cucumber in Sour Cream, Tossed Green, Avocado, Thousand Island, French Dressing, Cottage Cheese, Pineapple, Sliced Cucumber in Sour Cream

DESSERTS

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

CHEESE

A selection of fine imported and domestic cheese from our Cheese Tray

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

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

M E N U



APPETIZERS

Iced Celery en Branche
Seafood Salad on Lettuce

Iced Tomato Juice or Guava Nectar
Suprême of Fresh Fruit Cocktail au Rum

Smoked Alaska Salmon, Creamed Horseradish

Louisiana Prawn Cocktail *Tommy*

Ripe and Green Jumbo Olives

Fresh Ground Tartare Canapés

Mariposa Cheese Dip with Fritos

Russian Herring Salad, Sliced Beets

SOUPS

Consommé Madrilène

Tommy Cream of Fresh Mushrooms, Buttered Croutons

Chilled Peach Soup *B. 1 taste*

FISH

Suprême of Sea Bass Sauté with Cucumbers Doria, New Potatoes

Curry of Scallops Madras, Saffron Rice, Condiment Platter

ENTREES

R. Small 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 Broiled (allow ten minutes)

T. 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
Baked Idaho, Sour Cream

T. Broccoli Spears, Hollandaise Sauce
Rosemary Potatoes

Stewed Eggplant, Sevillane
Steamed Carolina Rice

COLD BUFFET

Roast Prime Ribs with Tomato Salad, Dill Pickles, Ré-moulade 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 Cucumber 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

nylon bags birthday cake + ice cream
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 Bushell Tea

Milk

Buttermilk

Chocolate