



HAWAII
L. MCDONALD

Dinner

Aboard the S. S. MARIPOSA

CAPTAIN ARTHUR S. MADISON, Commanding

En Route Los Angeles to Honolulu

Monday, November 1, 1976



*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

46 - m
48 - m
58 - m
73 - m
75 - m

APPETIZERS

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

SOUPS

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

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
- Calf's Brains Sauté Excelsior, Mushrooms, Artichoke Bottoms, Green Beans
- Disjointed Spring Chicken au Riesling, Risotto Parmesan, en Casserole
- Red Top Apple Fritters, Rum Sauce

To Order from our Charcoal Broiled (allow ten minutes)

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

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

R- Coquilles de Grabe Cardinal Sur Serviette, Pommes Allumettes

ROAST

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

VEGETABLES---POTATOES

- T- Buttered Fresh Spinach
- Fresh Artichoke, Melted Butter
- Braised White Cabbage
- 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
- T- Tossed Green Salad, Niçoise
- Kidney Beans, Italienne
- Chicken Salad, Almondine
- 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
- English Raisin Cake
- Chocolate Ice Cream
- Lime Sherbet
- Fruit Jello, Whipped Cream

CHEESE

Tommy - 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

J. A. COLTON, Chief Steward

Pacific Far East Line

JOHN G. MERLO, Executive Chef

Managed to keep dinner down - took Maserone -

about the cover
*

Hawaii—As your ship glides to a rest at the pier, Hawaii takes you to her heart with a welcome that has no parallel...“Aloha!”, expressed with songs and dances and lovely flower leis. Then she beckons you to see many fascinating things. The unsurpassed panorama of plantations and mountains and seascapes from the Nuuanu Pali; the quaint bazaars and lacquered temples of oriental Honolulu; the surfboards and outriggers racing shoreward through the surf off Waikiki; the reminders of dramatic history at Pearl Harbor. You mingle in the colorful seashore life centered at world-famous Waikiki hotels; watch an entire village make a gala festival out of a fishing excursion, the hukilau; hear wistful Hawaiian melodies and find yourself spellbound by the enchantment of Polynesia.