



Dinner

Saturday, October 28, 1972

JUICES **PINEAPPLE** V. 8 **ORANGE APPETIZERS** SEA FOOD COCKTAIL SPANISH OLIVES VICED CELERY RED RADISHES FROST ESSENCE OF BEEF SOUPS CONSOMME WITH PASTINA ASPARAGUS CREAM, CROUTONS SELIANKA SAUERKRAUT SOUP FARINACEOUS SPAGHETTI ALLA NAPOLETANA TOMATO MEAT SAUCES: FISH POACHED FILLETS OF WHITING CARMENCITA GRILLED STEAK OF RED SNAPPER, COLBERT SAUCE ENTREES GOLDEN CALF'S BRAIN, FRIED CAULIFLOWER BRAISED RUMP OF BEEF IN RED WINE SAUCE ROAST BREAST OF GIANT TURKEY WITH FRUIT STUFFING, CRANBERRY SAUCE BABY LAMB CHOPS VERTE PRE, MINT SAUCE GRILL MEDALLIONS OF VEAL LOIN CONTINENTAL STYLE Bacon, Grilled Tomatoes, Straw Potatoes COLD DISHES PRAGUE COOKED HAM PRIME RIBS OF BEEF, HORSERADISH BAKED LEG OF LAMB HUNTER PATTY, MEAT JELLY ROAST CAPON, DILL SLICES CUCUMBER EGGS MOSCOVITE CHICKEN SALAD RACHEL ASSORTED COLD CUTS SPINACH **VEGETABLES** TRIFOLIATED ZUCCHINI MIXED VEGETABLE **POTATOES PARMENTIER** FRENCH FRIED BOILED LETTUCE SALADS TOMATO MIXED RUSSIAN **DRESSINGS** VINAIGRETTE FRENCH THOUSAND ISLAND ICE CREAM VANILLA **PISTACHIO** STRAWBERRY ORANGE SHERBET BAVAROISE ARLEQUIN DESSERTS BISCUIT ROLLS ASSORTED COOKIES COMPOTES APRICOT IN SYRUP PINEAPPLE IN SYRUP CAMEMBERT CHEDDAR CHEESE SAN PAULIN CREAM CHEESE **FRUITS** BASKET OF FRESH FRUITS IN SEASON SANKA BEVERAGES COFFEE SKIMMED MILK **POSTUM** MILK TEA LINDEN TEA CAMOMILE



The SEA HOUND, mounted on prows of ancient Viking longboats, now symbolizes Flagship Cruises Inc. luxury cruise service.

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