

1972

## July 15th - Dinner Menu

MS Sea Venture

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Sandys



Somers



Smith



Warwick



Southampton



Hamilton



Pembroke



Paget



Devonshire

M/S **Sea  
Venture**

# *Dinner*

Saturday, July 15, 1972

## WINE SUGGESTION

White : Graves Superieur  
Verdicchio

Red : Beaujolais Superieur  
Valpolicella

*A complete "WINE LIST" is available from the Wine Steward*



JUICES	ORANGE	TOMATO	GRAPEFRUIT	V. 8	PINEAPPLE
APPETIZERS	KING ALASKA CRAB MEAT COCKTAIL				
	ICED CELERY	RED RADISH	SPANISH OLIVES		
SOUPS	CONSOMME WITH PASTINA		JELLIED ESSENCE OF BEEF		
	ASPARAGUS CREAM		VEGETABLE SOUP, CROUTONS		
FARINACEOUS	SPAGHETTI ALLA NAPOLETANA, TOMATO OR MEAT SAUCE				
FISH	FRIED FILLET OF WHITING CARMENCITA				
	GRILLED SLICE OF HALIBUT, COLBERT SAUCE				
ENTREES	GOLDEN SLICES OF CALF'S BRAIN, FRIED CAULIFLOWERS				
	BRAISED RUMP OF BEEF IN RED WINE SAUCE, PANCAKE POTATOES				
ROAST	BREAST OF TURKEY WITH FRUIT STUFFING, CRANBERRY SAUCE				
GRILL	LAMB CHOPS A LA VERT PRE, MINT SAUCE				
	MEDALLION OF VEAL LOIN CONTINENTAL STYLE				
	Bacon, Grilled Tomatoes, Straw Potatoes				
COLD DISHES	CONTINENTAL COOKED HAM		ASSORTED COLD CUTS		
	CHICKEN SALAD	PATE' MAISON	EGGS MOSCOVITE		
	PRIME RIBS OF BEEF, HORSERADISH				
	ROAST LEG OF LAMB, MINT JELLY		ROAST CAPON, PICKLES		
VEGETABLES	MIXED VEGETABLE	STEWED LETTUCE	SUCCOTASH		
POTATOES	BOILED	STRAW	FRENCH FRIED		
SALADS	CUT WAX BEANS	TOMATO	LETTUCE		
DRESSINGS	RUSSIAN	VINAIGRETTE	FRENCH	MAYONNAISE	
ICE CREAM	COFFEE	VANILLA	PISTACHIO	STRAWBERRY	ORANGE SHERBET
DESSERTS	BAVAROISE ARLEQUIN	BISQUIT ROLLS	ASSORTED COOKIES		
COMPOTES	PEACHES IN SYRUP		APRICOTS IN SYRUP		
CHEESE	CREAM CHEESE	BLUE CHEESE	EDAM	BEL PAESE	PROVOLONE
FRUITS	BASKET OF FRESH FRUITS IN SEASON				
BEVERAGES	COFFEE	SANKA	POSTUM	MILK	SKIMMED MILK
		TEA	LINDEN TEA	CAMOMILE	



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