

1972

## July 16th - Luncheon Menu

MS Sea Venture

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PINK SANDS, BLUE WATERS



# *Luncheon*

Sunday, July 16, 1972

## WINE SUGGESTION

White :    Soave Bertani  
             Chablis 1<sup>er</sup> Cru

Red :        Chianti Ruffino  
             Chateaufneuf du Pape

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

JUICES	PINEAPPLE	PRUNE	GRAPEFRUIT	ORANGE	TOMATO
HORS D'OEUVRE	GREEN PEPPERS A LA ROMAINE		TUNA FISH WITH ONION RINGS		
	BABY SHRIMP SALAD		QUEEN OLIVES	CHEESE PAILETTES	
	STUFFED EGGS AURORA		TOMATO AND CELERY A LA NICOISE		
			ASSORTED ITALIAN SALAMI		
SOUPS	HOT BEEF BROTH BELLE GABRIELLE		CREAM 'OF CARROTS CRECY		
	JELLIED CONSOMME JUANITA		COCK A LEEKIE		
FARINACEOUS	MACARONI AU GRATIN			RICE GENOESE FASHION	
EGGS	SCRAMBLED PETIT DUC			OMELETTE FINE HERBES	
	POACHED ON TOAST			SHIRRED AMERICAN STYLE	
FISH			FRIED FILLETS OF COD FISH A L'ORLY, POTATO CHIPS		
			SLICE OF FRESH GROUPER NEAPOLITAN STYLE		
ENTREES	CURED YORKSHIRE HAM WITH GLAZED PINEAPPLE RINGS, RAISIN SAUCE				
	CHOICE OF VEGETABLES WITH POACHED EGGS, HOLLANDAISE SAUCE				
	<u>CONTINENTAL DISH</u> : SPRING CHICKEN IN CASSEROLE A LA CACCIATORA				
GRILL			BROCHETTE OF BEEF TENDERLOIN, RICE PILLAW, MUSHROOMS SAUCE		
			SLICE OF SWEETBREADS ON TOAST, CITRONETTE SAUCE, POTATO CHIPS		
COLD BUFFET	ROAST VEAL WITH PICKLES	PRIME RIBS OF BEEF	BAYONNE COOKED HAM		
	SCARLET OX TONGUE IN JELLY		PATE DE FOIE GRAS MAISON		
	DUCKLING WITH SLICED ORANGE		SADDLE OF PORK WITH BAKED APPLE		
			FRUIT SALAD PLATTER, COTTAGE CHEESE OR SOUR CREAM		
VEGETABLES	BUTTERED TURNIPS		BEETROOTS		LIMA BEANS
POTATOES		FRENCH FRIED	STEAMED		MASHED
SALADS		COLE SLAW	LETTUCE		TOMATO
DRESSINGS	CASTELLANA	ROQUEFORT	THOUSAND ISLAND		MAYONNAISE
ICE CREAM	COFFEE	VANILLA	CHOCOLATE	STRAWBERRY	LEMON SHERBET
DESSERTS	APPLE PIE		ORANGE JELL O		ASSORTED PASTRIES
COMPOTES		PEACHES IN SYRUP		PINEAPPLE IN SYRUP	
CHEESE	GORGONZOLA	ST. PAULIN	GOUDA	MARTESANA	PIMENTO
FRUITS					BASKET OF FRESH FRUITS IN SEASON
BEVERAGES	COFFEE	SANKA	POSTUM	MILK	SKIMMED MILK
		LINDEN TEA	TEA		CAMOMILE



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

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