

1972

July 20th - Luncheon Menu

MS Sea Venture

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Above: POINSETTIA and PASSION FLOWER. Below: BERMUDA EASTER LILIES

Luncheon

Thursday, July 20, 1972

WINE SUGGESTION

White : Soave Bertani
Bernkasteler "Green Label"

Red : Chianti Ruffino
Chateau Beaumont

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

JUICES	TOMATO	GRAPEFRUIT	V. 8	ORANGE	PINEAPPLE
HORS D'OEUVRE	PRAGUE COOKED HAM	GENOA SALAMI	CHICKEN SALAD		
	ASSORTED PICKLES	PETITE BOUCHEES A LA REINE	CREAMED HERRING		
	STUFFED EGGS MARIA LUISA	FILLETS OF MACKEREL IN OIL, ONION RINGS			
SOUPS	COLD CONSOMME ROSY	GERMINY VELOUTINE, CHEESE STRAW			SCOTCH BARLEY SOUP
	POTAGE PARMENTIER, CROUTONS				
FARINACEOUS	LINGUINE WITH WHITE CLAM SAUCE				RISI E BISI
	SAUCES :	CLAM	BOLOGNESE	TOMATO	
EGGS	SCRAMBLED WITH MUSHROOM				OMELETTE NATURE
	POACHED CATALANA				SHIRRED BERGERETTE
FISH	FROG LEGS SAUTE A LA PROVENCALE				
	GEFILTE FISH IN JELLIED BROTH GARNI				
ENTREES	BOILED CORNED BEEF WITH CABBAGE, HORSERADISH SAUCE				
	ASPARAGUS TIPS WITH EGG AND PARMESAN CHEESE				
	<u>CONTINENTAL DISH</u> : BRAISED BEEF STEAK A LA PAYSANNE				
GRILL	SPRING CHICKEN A LA AMERICAINE				
	STUFFED FRANKFURTER SAUSAGES WRAPPED IN BACON, MACAIRE POTATOES				
COLD BUFFET	CHOPPED CHICKEN LIVER				SLICED BREAST OF TURKEY
	SMOKED OX TONGUE				BEEF STEAK TARTAR
	ENGLISH ROAST BEEF				COLD EGGS A LA RUSSE
	ASSORTED COLD CUTS				VIRGINIA HAM
VEGETABLES	MASHED CELERY	PEPERONATA	CABBAGE		
POTATOES	AMANDINE	STEAMED	MACAIRE		
SALADS	KIDNEY BEANS	COLE SLAW	TOMATOES		
DRESSINGS	ROQUEFORT	VINAIGRETTE	OIL AND GARLIC	THOUSAND ISLAND	
ICE CREAM	STRAWBERRY	CHOCOLATE	VANILLA	COFFEE	ORANGE SHERBET
DESSERTS	CHERRY PIE	CHOUX CHANTILLY	FINE PASTRY		
COMPOTES	PEACHES IN SYRUP				PINEAPPLE IN SYRUP
CHEESE	GORGONZOLA	ST. PAULIN	GRUYERE	MARTESANA	CAPPUCETTO ROSSO
FRUITS	BASKET OF FRESH FRUITS IN SEASON				
BEVERAGES	COFFEE	SANKA	POSTUM	MILK	SKIMMED 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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